

BAR FAVORITES, MIXED AT HOME

THE COPYCAT BAR BOOK

Your favorite bar and restaurant drinks, mixed at home, each with a zero-proof version. Researched and fact-checked by the Copycat team.

75 RECIPES

COPYCAT COCKTAIL

The free bar book

The Copycat Bar Book

BAR BOOK · 75 RECIPES

October 30, 2026

Compiled, fact-checked, and typeset by Copycat Cocktail Editorial. Set in Fraunces, Source Serif 4, and DM Sans.

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FOREWORD

A Note From Behind the Bar

There's a particular kind of magic in making a drink you love at home. The first sip that tastes right. The moment you pour the drink you ordered on vacation and it's exactly the same.

That feeling is why Copycat Cocktail exists. We reverse-engineer the drinks people order most, chasing the real bar build: the exact pour, the right citrus-to-sugar ratio and the garnish that finishes it. Then you can mix them at home for a fraction of the bar price. Every one comes with a zero-proof version, so everyone gets a glass.

These are the 75 recipes people come to Copycat Cocktail for most — the famous orders, researched and fact-checked so they work in a home kitchen. Each recipe is measured in ounces and milliliters, written step by step, and researched and fact-checked by the Copycat team. No mystery steps and no secrets held back, just the technique that makes each drink work.

Start with the ones you already order. New copycats are added every day at copycatcocktail.com.

Thanks for mixing with us. Cheers.

Warmly, the Copycat Cocktail team

COPYCATCOCKTAIL.COM

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NOTES

Make It Yours

Tweaks, swaps and the version you like best.



COPYCAT BAR BOOK

01

TEQUILA & MEZCAL

Margaritas, palomas and the agave classics — from chain-restaurant favorites to the bars that made them famous.

17 RECIPES



№ 01

APPLEBEE'S

Applebee's Dollarita

Applebee's Dollarita is the chain's famous $1 margarita promotion: blanco tequila shaken with lime juice, triple sec and a touch of sweetener.

APPLEBEE'S · COPYCAT

Applebee's Dollarita

PREP	GLASS	METHOD	ABV	LEVEL
4 min	Rocks	Shaken	16%	Easy

01 Ingredients

- 1½ oz (45 ml) blanco tequila (any 100% agave; budget brands work fine here)
- ½ oz (15 ml) triple sec (Cointreau or DeKuyper)
- ¾ oz (22 ml) fresh lime juice (about 1 lime)
- ½ oz (15 ml) simple syrup (1:1 sugar and water)
- Coarse salt, optional, for the rim
- Lime wedge, to garnish

02 Method

1. **Salt the rim if you want it.** The original is often served without a salt rim, but salt sharpens the lime noticeably. If you want one, run a lime wedge around the rim and dip in coarse salt. Fill a rocks glass with ice.
2. **Shake.** Combine the tequila, triple sec, lime juice and simple syrup in a shaker with ice. Shake hard for 10 seconds.
3. **Strain over fresh ice.** Strain into the prepared rocks glass.
4. **Garnish and serve.** Add a lime wedge on the rim.

ZERO-PROOF VERSION · **Dollarita Mocktail**

2 oz (60 ml) non-alcoholic agave spirit (Ritual Tequila Alternative or Lyre's Agave Reserva) ·¾ oz (22 ml) fresh lime juice ·½ oz (15 ml) Monin orange syrup (or ½ oz fresh orange juice + ¼ oz simple syrup) ·1 oz (30 ml) sparkling water ·Coarse salt for the rim, optional ·Lime wedge, to garnish

1. Salt the rim of a rocks glass if desired; fill with ice.
2. Shake the NA spirit, lime juice and orange syrup with ice for 10 seconds; strain into the glass.
3. Top with sparkling water and stir once gently.
4. Garnish with a lime wedge.



№ 02

APPLEBEE'S

Perfect Margarita

Applebee's Perfect Margarita is the chain's top-shelf margarita: 1800 Reposado, Cointreau, Grand Marnier and lime juice with no sour mix. This copycat nails the two-orange-liqueur balance and the Grand Marnier float.

APPLEBEE'S · COPYCAT

Perfect Margarita

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Rocks	Shaken	18%	Easy

01 Ingredients

- 1½ oz (45 ml) reposado tequila (Applebee's uses 1800 Reposado)
- ½ oz (15 ml) Cointreau
- 1 oz (30 ml) fresh lime juice
- ½ oz (15 ml) agave syrup (2 parts agave nectar : 1 part warm water)
- ½ oz (15 ml) Grand Marnier, for the float
- Coarse salt and a lime wedge, for the rim
- Lime wheel, to garnish

02 Method

1. **Salt half the rim.** Run a lime wedge around half the outside rim of a rocks glass (or a tall margarita glass) and roll it in coarse salt. A half rim lets you choose salt or no salt with each sip. Fill the glass with fresh ice.
2. **Shake the base.** Add the tequila, Cointreau, lime juice and agave syrup to a shaker with ice. Shake hard for 12 seconds.
3. **Strain over fresh ice.** Strain into the prepared glass.
4. **Float the Grand Marnier.** Slowly pour the Grand Marnier over the back of a bar spoon onto the surface so it sits on top. It sinks gradually as you drink.
5. **Garnish.** Add a lime wheel and serve.

ZERO-PROOF VERSION · **Perfect Margarita Mocktail**

2 oz (60 ml) non-alcoholic agave spirit (e.g. Lyre's Agave Reserva or Ritual Tequila Alternative) · 1 oz (30 ml) fresh lime juice · ¾ oz (22 ml) fresh orange juice · ½ oz (15 ml) agave syrup · Pinch of salt or 2 drops saline solution · 1 wide strip of orange peel

1. Salt half the rim of a rocks glass and fill with ice.
2. Shake the NA spirit, lime, orange juice, agave and salt with ice; strain into the glass.
3. Twist the orange peel over the top to spray its oils, then drop it in.



№ 03

CHILI'S

Presidente Margarita

Chili's Presidente Margarita is tequila, orange liqueur and brandy, shaken with sour and served with the shaker on the side. This copycat uses fresh lime instead of bottled sour and explains why the brandy matters.

CHILI'S · COPYCAT

Presidente Margarita

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Margarita	Shaken	17%	Easy

01 Ingredients

- 1½ oz (45 ml) reposado or añejo tequila
- ½ oz (15 ml) Cointreau or another orange liqueur
- ½ oz (15 ml) brandy (Presidente brandy if you can find it; E&J or any VS works)
- 1 oz (30 ml) fresh lime juice
- ¾ oz (22 ml) simple syrup (1:1)
- Splash (about ¼ oz / 7 ml) sweetened lime cordial such as Rose's, optional
- Coarse salt and lime wedge, for the rim and garnish

02 Method

1. **Salt the rim.** Moisten the rim of a margarita glass with a lime wedge and dip it in coarse salt. Fill with ice.
2. **Load the shaker.** Add the tequila, Cointreau, brandy, lime juice, simple syrup and lime cordial (if using) to a shaker.
3. **Shake hard, 12–15 seconds.** Fill with ice and shake until the tin is very cold.
4. **Pour, and keep the rest in the tin.** Strain about two-thirds into the glass. Leave the remainder in the shaker and set it beside the glass, the way Chili's does, for a top-up.
5. **Garnish.** Add a lime wedge.

ZERO-PROOF VERSION · **Presidente Margarita Mocktail**

2 oz (60 ml) non-alcoholic agave spirit · ½ oz (15 ml) strong brewed black tea, cooled · 1 drop vanilla extract · 1 oz (30 ml) fresh lime juice · ½ oz (15 ml) fresh orange juice · ½ oz (15 ml) simple syrup

1. Salt the rim of a margarita glass and fill with ice.
2. Shake everything with ice for 12 seconds and strain into the glass.
3. Garnish with a lime wedge.



№ 04

CHILI'S

Tropical Sunrise Margarita

Chili's Tropical Sunrise Margarita is a layered tequila drink with Midori melon liqueur, pineapple and grenadine — a margarita crossed with a Tequila Sunrise. This copycat builds the layers cleanly and adds lime so it isn't candy.

CHILI'S · COPYCAT

Tropical Sunrise Margarita

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Margarita	Shaken	10%	Easy

01 Ingredients

- 1½ oz (45 ml) reposado tequila (Sauza Hornitos was the reported brand)
- ½ oz (15 ml) Midori melon liqueur
- 3 oz (90 ml) pineapple juice
- ½ oz (15 ml) fresh lime juice
- ½ oz (15 ml) grenadine
- Sugar or salt for the rim, optional
- Pineapple wedge and maraschino cherry, to garnish

02 Method

1. **Rim and ice the glass.** Rim a margarita or tall glass with sugar (or salt, if you prefer) and fill with ice.
2. **Shake the green layer.** Shake the tequila, Midori, pineapple juice and lime juice hard with ice for 10 seconds. Pineapple foams nicely when shaken.
3. **Strain over ice.** Strain into the glass, leaving about ½ inch at the top.
4. **Sink the grenadine.** Slowly pour the grenadine down the inside of the glass (or over the back of a spoon held against the glass). It sinks and forms a red base that fades into yellow-green.
5. **Garnish and serve.** Add a pineapple wedge and a cherry. Stir before drinking, or sip through the layers.

ZERO-PROOF VERSION · **Tropical Sunrise Mocktail**

1½ oz (45 ml) non-alcoholic agave spirit (optional) ·1½ oz (45 ml) fresh honeydew juice (blend ½ cup honeydew and strain) ·2½ oz (75 ml) pineapple juice ·½ oz (15 ml) fresh lime juice ·½ oz (15 ml) grenadine

1. Shake the NA spirit, honeydew juice, pineapple and lime with ice.
2. Strain into an ice-filled glass and sink the grenadine down the side.
3. Garnish with pineapple and a cherry.



№ 05

CHUY'S

Texas Martini

The Texas Martini at Chuy's is a margarita served up in a martini glass with a splash of olive brine and jalapeño-stuffed olives, poured from the shaker at the table. This copycat balances the brine so it reads as savory, not salty.

CHUY'S · COPYCAT

Texas Martini

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Martini	Shaken	18%	Easy

01 Ingredients

- 2 oz (60 ml) reposado or blanco tequila
- ¾ oz (22 ml) Cointreau or another orange liqueur
- 1 oz (30 ml) fresh lime juice
- ½ oz (15 ml) fresh orange juice
- ¼ oz (7 ml) olive brine (from the jalapeño-stuffed olive jar)
- ¼ oz (7 ml) agave syrup or simple syrup
- 2 jalapeño-stuffed green olives
- Coarse salt, for the rim

02 Method

1. **Chill and rim the glass.** Freeze a martini glass for 10 minutes, then moisten the rim with lime and dip it in coarse salt.
2. **Shake hard.** Add the tequila, Cointreau, lime juice, orange juice, olive brine and agave to a shaker with plenty of ice. Shake hard for 15 seconds — this drink is served without ice, so the shake does all the chilling.
3. **Strain up.** Fine-strain into the chilled glass, filling it most of the way.
4. **Keep the extra.** Leave the remainder in the shaker and set it beside the glass for a top-up, Chuy's style.
5. **Garnish.** Skewer two jalapeño-stuffed olives on a pick and lay them across the glass.

ZERO-PROOF VERSION · **Texas 'Tini Mocktail**

2 oz (60 ml) non-alcoholic agave spirit · 1 oz (30 ml) fresh lime juice · ¾ oz (22 ml) fresh orange juice · ¼ oz (7 ml) olive brine · ¼ oz (7 ml) agave syrup · 2 jalapeño-stuffed olives

1. Salt the rim of a chilled martini glass.
2. Shake everything with ice for 15 seconds and fine-strain into the glass.
3. Garnish with the olives.



№ 06

DEATH & CO

Oaxaca Old Fashioned

Phil Ward's 2007 Oaxaca Old Fashioned from Death & Co in New York's East Village: reposado tequila, a half-ounce of mezcal, agave nectar, Angostura and a flamed orange twist. The original spec and why the split base matters.

DEATH & CO · COPYCAT

Oaxaca Old Fashioned

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Rocks	Stirred	28%	Medium

01 Ingredients

- 1½ oz (45 ml) reposado tequila (El Tesoro was the original; Cimarrón or Siete Leguas are great)
- ½ oz (15 ml) mezcal (Del Maguey San Luis del Rio was the original; Del Maguey Vida works)
- 1 barspoon (about 1 tsp / 5 ml) agave nectar
- 2 dashes Angostura bitters
- 1 wide orange peel, for flaming

02 Method

1. **Combine in a mixing glass.** Add tequila, mezcal, agave nectar and bitters to a mixing glass.
2. **Stir until silky.** Fill with ice and stir for about 25–30 seconds, until the glass is frosty and the drink is noticeably diluted. Stirring, not shaking, keeps it clear and velvety.
3. **Strain over a large cube.** Strain into a rocks glass over one large ice cube.
4. **Flame the twist.** Hold a lit match a few inches above the drink. Pinch a wide orange peel, skin side toward the flame, about an inch from it, so the oils spray through the flame and onto the drink with a quick flash.
5. **Rub and drop.** Rub the peel around the rim and drop it in, or discard it. The toasted orange oil is the first thing you'll smell.

ZERO-PROOF VERSION · **Smoke Signal**

2 oz (60 ml) non-alcoholic agave spirit (e.g. Ritual Tequila Alternative or Lyre's Agave Blanco) ·½ oz (15 ml) strong lapsang souchong tea, cooled ·1 barspoon agave nectar ·1 whole clove ·Orange peel, flamed

1. **Stir briefly.** Stir everything except the orange peel with ice for 15 seconds — zero-proof spirits need less dilution — and strain over a large cube.
2. **Finish.** Flame the orange peel over the drink and drop it in.



№ 07

DISNEY PARKS

Disney Haunted Highway Cocktail

Disney's Haunted Highway Cocktail is a blue-and-red Oogie Boogie Bash exclusive with tequila, pineapple lemonade, blue curaçao, sour apple liqueur, Sprite, grenadine and gummy worms.

DISNEY PARKS · COPYCAT

Disney Haunted Highway Cocktail

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Built	11%	Easy

01 Ingredients

- 1½ oz (45 ml) blanco tequila
- ½ oz (15 ml) blue curaçao
- ½ oz (15 ml) sour apple liqueur, such as DeKuyper Sour Apple Pucker
- 2½ oz (75 ml) cold pineapple lemonade
- 1 oz (30 ml) cold lemon-lime soda, such as Sprite
- ¼ oz (7 ml) grenadine
- Ice
- 2 gummy worms, to garnish

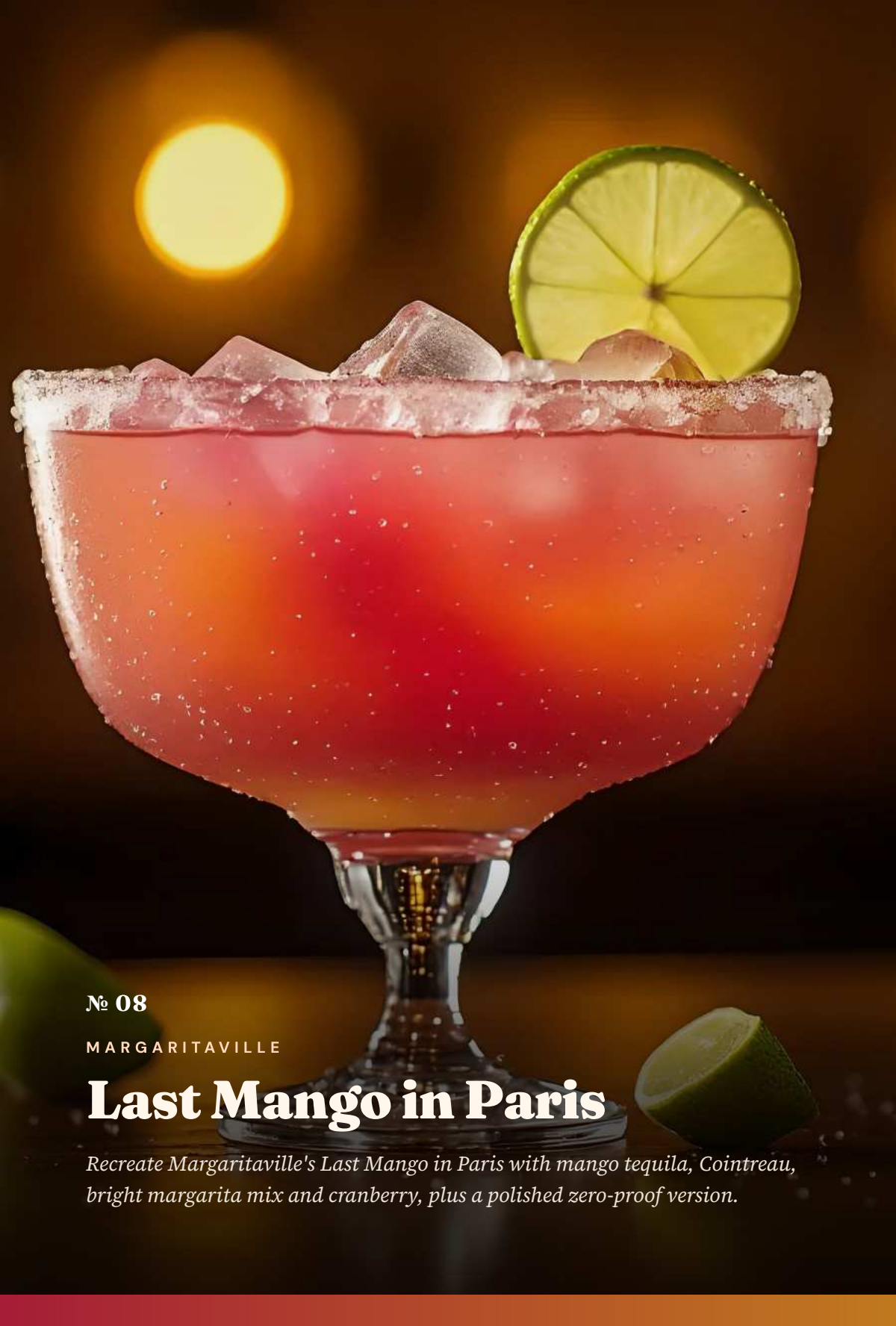
02 Method

1. **Start the blue layer.** Fill a highball glass with fresh ice. Add the tequila, blue curaçao, sour apple liqueur and pineapple lemonade, then stir for about 10 seconds until very cold.
2. **Add the fizz.** Pour in the lemon-lime soda and give the drink one gentle lift with a bar spoon. Do not stir hard or the soda will go flat.
3. **Make it haunted.** Slowly drizzle the grenadine around the inside edge of the glass. It will sink into red streaks at the bottom instead of turning the entire drink purple.
4. **Garnish and serve.** Drape two gummy worms over the rim and serve immediately with a straw. Stir before drinking for an evenly sweet finish.

ZERO-PROOF VERSION · **Haunted Highway Mocktail**

½ oz (15 ml) non-alcoholic blue curaçao syrup · ½ oz (15 ml) sour apple syrup · 3½ oz (105 ml) cold pineapple lemonade · 1½ oz (45 ml) cold lemon-lime soda · ¼ oz (7 ml) grenadine · Ice · 2 gummy worms, to garnish

1. Fill a highball glass with ice and stir together the blue curaçao syrup, sour apple syrup and pineapple lemonade.
2. Top with lemon-lime soda and stir once gently.
3. Drizzle the grenadine around the inside edge, garnish with gummy worms and serve with a straw.



№ 08

MARGARITAVILLE

Last Mango in Paris

Recreate Margaritaville's Last Mango in Paris with mango tequila, Cointreau, bright margarita mix and cranberry, plus a polished zero-proof version.

MARGARITAVILLE · COPYCAT

Last Mango in Paris

PREP	GLASS	METHOD	ABV	LEVEL
7 min	Margarita	Shaken	11%	Easy

01 Ingredients

- 1½ oz (45 ml) Margaritaville Last Mango Tequila (25% ABV), or 1 oz blanco tequila plus ½ oz mango liqueur
- ½ oz (15 ml) Cointreau orange liqueur
- ¾ oz (22 ml) fresh lime juice
- ½ oz (15 ml) orange juice
- ¼ oz (7 ml) agave syrup
- ½ oz (15 ml) cranberry juice cocktail
- 1 lime wheel, for garnish
- Ice

02 Method

1. **Make the house-style blend.** Add lime juice, orange juice and agave syrup to a shaker and stir briefly to loosen the syrup.
2. **Shake the margarita.** Add the mango tequila, Cointreau, cranberry juice and a generous scoop of ice. Shake hard for 12–15 seconds.
3. **Strain over fresh ice.** Fill a margarita or large rocks glass with fresh ice, then strain the drink into it.
4. **Garnish and serve.** Add a lime wheel at the rim. Taste before serving; if your cranberry juice is unsweetened, add another teaspoon of agave syrup.

ZERO-PROOF VERSION · **Last Mango in Paradise**

1½ oz (45 ml) mango nectar · ¾ oz (22 ml) fresh lime juice · ½ oz (15 ml) orange juice · ½ oz (15 ml) cranberry juice cocktail · ¼ oz (7 ml) agave syrup · 3 drops 20% saline solution, or one tiny pinch salt · 1 oz (30 ml) chilled sparkling water · Lime wheel and ice

1. **Shake the fruit base.** Shake the mango nectar, lime, orange, cranberry, agave and saline with ice for 12 seconds.
2. **Finish over ice.** Strain into an ice-filled margarita glass, top with sparkling water and garnish with a lime wheel.



№ 09

MARGARITAVILLE

Who's to Blame Margarita

The Who's to Blame is Jimmy Buffett's Margaritaville's house margarita — Margaritaville Gold tequila, triple sec and house margarita mix, frozen or on the rocks. This copycat makes a fresh lime mix that blends to the right slushy texture.

MARGARITAVILLE · COPYCAT

Who's to Blame Margarita

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Margarita	Frozen	7%	Easy

01 Ingredients

- 1½ oz (45 ml) gold tequila (Margaritaville Gold at the restaurant)
- ¾ oz (22 ml) triple sec
- 1¼ oz (37 ml) fresh lime juice
- 1 oz (30 ml) simple syrup (1:1)
- ½ oz (15 ml) fresh orange juice
- 1½ cups ice
- Coarse salt, lime wedge and lime wheel

02 Method

1. **Salt the rim.** Moisten the rim of a margarita glass with a lime wedge and dip it in coarse salt. Chill the glass in the freezer.
2. **Blend.** Add the tequila, triple sec, lime juice, simple syrup and orange juice to the blender, then the ice. Blend on high for 30–40 seconds until the texture is smooth and slushy, with no chunks.
3. **Check consistency.** It should pour slowly and hold a mound. Add a few cubes of ice if it's thin or a splash of lime if it's too thick.
4. **Pour and garnish.** Pour into the glass and add a lime wheel.
5. **On the rocks instead?** Shake the same ingredients (minus the 1½ cups ice) with ice for 12 seconds and strain over fresh ice; cut the simple syrup to ¾ oz.

ZERO-PROOF VERSION · **Who's to Blame? (Nobody) Frozen Mocktail**

2 oz (60 ml) non-alcoholic agave spirit · 1¼ oz (37 ml) fresh lime juice · 1 oz (30 ml) simple syrup · 1 oz (30 ml) orange juice · Pinch of salt · 1½ cups ice

1. Salt the rim of a chilled margarita glass.
2. Blend everything until smooth and slushy.
3. Pour into the glass and garnish with a lime wheel.



№ 10

OLIVE GARDEN

Italian Margarita

Olive Garden's Italian Margarita is a silver-tequila margarita with triple sec and amaretto, served with a sugar rim and a shot of amaretto on the side to pour in.

OLIVE GARDEN · COPYCAT

Italian Margarita

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Margarita	Shaken	14%	Easy

01 Ingredients

- 1½ oz (45 ml) silver (blanco) tequila — Olive Garden pours Jose Cuervo Especial Silver
- ½ oz (15 ml) triple sec
- ½ oz (15 ml) amaretto, for the shaker
- ½ oz (15 ml) amaretto, for the side shot / float
- 1 oz (30 ml) fresh lime juice
- 1 oz (30 ml) fresh orange juice
- ½ oz (15 ml) simple syrup (1:1)
- Granulated sugar, for the rim
- Orange slice and lime wedge, to garnish

02 Method

1. **Sugar the rim first.** Run a lime wedge around the outer rim of a margarita or large stemmed glass and dip it into a saucer of granulated sugar. Olive Garden uses sugar, not salt — salt fights the almond. Fill the glass with ice.
2. **Build the shaker.** Add the tequila, triple sec, ½ oz amaretto, lime juice, orange juice and simple syrup to a shaker.
3. **Shake hard, 12–15 seconds.** Fill with ice and shake until the tin is frosty. You want the dilution — this drink is sweet and needs the water to open up.
4. **Strain over fresh ice.** Strain into the prepared glass. Don't dump the shaker ice in; it's already half-melted.
5. **Serve the amaretto on the side.** Pour the remaining ½ oz amaretto into a shot glass and serve it alongside, the way the restaurant does. Pour it in before the first sip so it sinks and swirls through the drink.
6. **Garnish.** Add an orange slice and a lime wedge on the rim.

ZERO-PROOF VERSION · Italian Margarita Mocktail

2 oz (60 ml) non-alcoholic agave spirit (e.g. Ritual Tequila Alternative or Lyre's Agave Blanco) ·1 oz (30 ml) fresh lime juice ·1 oz (30 ml) fresh orange juice ·½ oz (15 ml) orgeat syrup ·1 drop pure almond extract ·¼ oz (7 ml) simple syrup, to taste ·Sugar rim, orange slice

1. Sugar the rim of a margarita glass and fill it with ice.
2. Shake everything with ice for 12 seconds and strain into the glass.
3. Garnish with an orange slice. Taste — if it reads thin, add another ¼ oz orgeat.



№ 11

RED LOBSTER

Red Lobster Lobsterita

The Lobsterita is Red Lobster's signature margarita — gold tequila and triple sec with margarita mix, on the rocks or frozen, with flavored versions like the Passion Fruit Lobsterita.

RED LOBSTER · COPYCAT

Red Lobster Lobsterita

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Margarita	Shaken	13%	Easy

01 Ingredients

- 1½ oz (45 ml) gold tequila (Red Lobster lists Sauza Gold)
- ¾ oz (22 ml) triple sec
- 1¼ oz (37 ml) fresh lime juice
- ¾ oz (22 ml) simple syrup (1:1)
- **Lime-salt rim:** 1 tbsp coarse salt mixed with the zest of ½ lime
- Lime wheel, to garnish
- **For a Passion Fruit Lobsterita:** add 1 oz (30 ml) passion fruit purée and reduce the simple syrup to ½ oz (15 ml)

02 Method

1. **Make the lime-salt rim.** Rub the lime zest into the salt with your fingers until fragrant. Wet the rim of a large margarita glass or goblet with a lime wedge and dip it in. Fill with ice.
2. **Shake.** Add the tequila, triple sec, lime juice and simple syrup (plus passion fruit purée for that version) to a shaker with ice. Shake hard for 12 seconds.
3. **Strain and serve.** Strain over the fresh ice and garnish with a lime wheel.
4. **Frozen option.** Blend the same ingredients with 1½ cups ice until smooth, adding ¼ oz extra syrup since cold dulls sweetness.

ZERO-PROOF VERSION · **Passion Fruit Lobsterita Mocktail**

1½ oz (45 ml) non-alcoholic agave spirit, or 1½ oz (45 ml) chilled green tea ·1 oz (30 ml) passion fruit purée ·1 oz (30 ml) fresh lime juice ·½ oz (15 ml) orange juice ·½ oz (15 ml) simple syrup ·Lime-salt rim

1. Rim a glass with lime salt and fill with ice.
2. Shake everything with ice for 10 seconds.
3. Strain into the glass and garnish with a lime wheel.



№ 12

TEXAS ROADHOUSE

Hurricane Margarita

Texas Roadhouse folds spiced rum, grenadine, orange and pineapple into its house margarita. This copycat keeps the bright tropical flavor without turning the drink into syrup.

TEXAS ROADHOUSE · COPYCAT

Hurricane Margarita

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Margarita	Shaken	10%	Easy

01 Ingredients

- 1½ oz (45 ml) gold tequila
- ½ oz (15 ml) spiced rum, preferably Captain Morgan
- 1½ oz (45 ml) fresh lime juice
- 1 oz (30 ml) orange juice
- 1 oz (30 ml) pineapple juice
- ½ oz (15 ml) agave syrup (1:1 with warm water)
- ¼ oz (7½ ml) grenadine
- Ice
- Margarita salt and an orange wheel, to garnish

02 Method

1. **Prepare the glass.** Run a lime wedge around half the rim of a large margarita glass, dip that side in salt and fill the glass with fresh ice.
2. **Build the tropical base.** Add the lime, orange and pineapple juices, agave syrup and grenadine to a cocktail shaker.
3. **Add both spirits.** Pour in the gold tequila and spiced rum, then fill the shaker with hard ice.
4. **Shake until cold.** Shake firmly for 12 to 15 seconds. Pineapple juice should give the drink a light cap of foam.
5. **Strain and garnish.** Strain over the prepared fresh ice and add an orange wheel.

ZERO-PROOF VERSION · Texas Storm Margarita

1½ oz (45 ml) 0.0% agave spirit · ½ oz (15 ml) 0.0% spiced cane spirit · 1½ oz (45 ml) fresh lime juice · 1 oz (30 ml) orange juice · 1 oz (30 ml) pineapple juice · ½ oz (15 ml) agave syrup (1:1 with warm water) · ¼ oz (7½ ml) grenadine · Ice, margarita salt and an orange wheel

1. **Shake.** Add every liquid ingredient to an ice-filled shaker and shake firmly for 12 to 15 seconds.
2. **Serve.** Strain over fresh ice in a half-salt-rimmed margarita glass and garnish with an orange wheel.



№ 13

TOMMY'S MEXICAN RESTAURANT

Tommy's Margarita

The three-ingredient margarita Julio Bermejo made famous at his family's Tommy's Mexican Restaurant in San Francisco: 100% agave tequila, fresh lime and agave syrup. Why dropping the orange liqueur makes it taste more like tequila.

TOMMY'S MEXICAN RESTAURANT · COPYCAT

Tommy's Margarita

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Rocks	Shaken	18%	Easy

01 Ingredients

- 2 oz (60 ml) 100% agave blanco tequila
- 1 oz (30 ml) fresh lime juice (from about 1 large lime)
- ½ oz (15 ml) agave nectar, or 1 oz (30 ml) agave syrup (agave nectar diluted 1:1 with water)
- Lime wheel, for garnish
- Kosher salt, for an optional half rim

02 Method

1. **Juice the limes right before you mix.** Lime juice loses brightness within hours. Squeeze it fresh.
2. **Optional salt rim.** Run a lime wedge along half the outside rim of a rocks glass and dip it in kosher salt. A half rim lets you choose each sip.
3. **Shake hard.** Add tequila, lime juice and agave to a shaker with ice. Shake hard for 10–12 seconds.
4. **Strain over fresh ice.** Strain into the rocks glass over fresh ice.
5. **Garnish with lime.** Add a lime wheel. Taste: if it's too tart, add a barspoon more agave next time; if too sweet, a little more lime.

ZERO-PROOF VERSION · **Geary Street Limeade**

2 oz (60 ml) zero-proof agave spirit, or 2 oz (60 ml) cold green tea plus 3 drops saline solution · 1 oz (30 ml) fresh lime juice · ½ oz (15 ml) agave nectar · 1 oz (30 ml) soda water · Lime wheel and optional salt rim

1. **Shake.** Shake the base, lime and agave with ice for 10 seconds.
2. **Serve.** Strain over fresh ice in a rocks glass, top with soda and garnish with a lime wheel.



№ 14

VIRAL & TIKTOK

Chamoy Pickle Margarita

The Chamoy Pickle Margarita folds dill brine, fruity chile sauce and a Tajin rim into a real tequila sour. This balanced version captures the viral snack without tasting like a jar of pickle juice.

VIRAL & TIKTOK · COPYCAT

Chamoy Pickle Margarita

PREP	GLASS	METHOD	ABV	LEVEL
7 min	Rocks	Shaken	18%	Easy

01 Ingredients

- 2 oz (60 ml) blanco tequila
- ½ oz (15 ml) Cointreau or other quality orange liqueur
- ¾ oz (22 ml) fresh lime juice
- ½ oz (15 ml) chilled dill pickle brine
- ¼ oz (7 ml) chamoy sauce, plus more for the rim
- ¼ oz (7 ml) agave syrup
- 1 tbsp Tajin or another chile-lime seasoning, for the rim
- 1 dill pickle chip, for garnish
- Ice

02 Method

1. **Make a half-rim.** Paint a thin band of chamoy around half of a rocks glass and roll that side in Tajin. Fill the glass with fresh ice.
2. **Build the shaker.** Add tequila, orange liqueur, lime juice, pickle brine, chamoy and agave syrup to a shaker.
3. **Shake hard.** Add ice and shake for 12 to 15 seconds, until the tin is cold.
4. **Strain over fresh ice.** Fine-strain into the prepared rocks glass so thick chamoy and ice chips do not muddy the texture.
5. **Garnish.** Cut a small slit in the pickle chip, set it on the rim and serve immediately.

ZERO-PROOF VERSION · Chamoy Pickle Limeade

1½ oz (45 ml) alcohol-free agave spirit · ½ oz (15 ml) strong chilled orange-peel tea · ½ oz (15 ml) fresh orange juice · ¾ oz (22 ml) fresh lime juice · ½ oz (15 ml) dill pickle brine · ¼ oz (7 ml) chamoy sauce, plus more for the rim · ¼ oz (7 ml) agave syrup · Tajin, pickle chip and ice

1. Prepare a rocks glass with a chamoy-and-Tajin half-rim and fill it with fresh ice.
2. Shake all liquid ingredients hard with ice until cold.
3. Fine-strain into the glass and garnish with a dill pickle chip.



№ 15

VIRAL & TIKTOK

Frozen Paloma

Blend a bright Frozen Paloma with blanco tequila, real grapefruit, lime, agave and salt, plus a zero-proof grapefruit slush that keeps the same balance.

VIRAL & TIKTOK · COPYCAT

Frozen Paloma

PREP	GLASS	METHOD	ABV	LEVEL
7 min	Margarita	Frozen	13%	Easy

01 Ingredients

- 2 oz (60 ml) blanco tequila
- 2 oz (60 ml) fresh pink grapefruit juice
- ¾ oz (22 ml) fresh lime juice
- ½ oz (15 ml) agave syrup
- 1 small pinch fine sea salt
- 1 cup (about 140 g) ice cubes
- Kosher salt and a lime wedge, for half the rim
- 1 thin grapefruit half-moon, to garnish

02 Method

1. **Chill and rim the glass.** Put a margarita glass in the freezer. Run a lime wedge around half the rim and dip that side in kosher salt.
2. **Load liquids first.** Add tequila, grapefruit juice, lime juice, agave syrup and fine salt to a blender.
3. **Add the ice.** Tip in 1 cup of ice, cover and begin blending on low so the blades catch evenly.
4. **Blend until just smooth.** Increase to high for 15 to 25 seconds. Stop when no large ice pieces remain; extended blending makes the drink watery.
5. **Pour immediately.** Transfer to the chilled glass and add the grapefruit garnish.

ZERO-PROOF VERSION · **Frozen Dove**

2 oz (60 ml) zero-proof agave spirit ·1½ oz (45 ml) fresh pink grapefruit juice ·½ oz (15 ml) fresh lime juice ·¼ oz (7½ ml) agave syrup ·1 small pinch fine sea salt ·1 cup (about 140 g) ice cubes ·1 oz (30 ml) chilled grapefruit soda ·Kosher salt and grapefruit, for garnish

1. **Blend the base.** Blend the zero-proof spirit, juices, agave, fine salt and ice just until smooth.
2. **Finish gently.** Pour into a half-salt-rimmed glass, stir in the grapefruit soda and garnish with grapefruit.



№ 16

VIRAL & TIKTOK

Ranch Water

Ranch Water — tequila, lime and Topo Chico — spread from West Texas to the rest of the US around 2019–2021, helped by canned versions and social media. Its origin is disputed. Here's the classic build and a few smart upgrades.

VIRAL & TIKTOK · COPYCAT

Ranch Water

PREP	GLASS	METHOD	ABV	LEVEL
2 min	Highball	Built	10%	Easy

01 Ingredients

- 2 oz (60 ml) blanco tequila
- ¾ oz (22 ml) fresh lime juice
- 5 oz (150 ml) Topo Chico (or another strongly carbonated mineral water), very cold
- Lime wedge, for garnish
- Pinch of salt (optional)
- Ice

02 Method

1. **Fill a tall glass with ice.** A highball or collins glass works best.
2. **Add tequila and lime.** Pour in the tequila and fresh lime juice. Add a tiny pinch of salt if you like — it makes the lime taste brighter.
3. **Top with Topo Chico.** Slowly pour the mineral water over the ice to keep its bubbles.
4. **Stir once and garnish.** Lift once with a spoon and add a lime wedge.
5. **Bottle shortcut:** Drink or pour out about 2 oz from a cold Topo Chico bottle, add the tequila and lime directly, and drop in a lime wedge.

ZERO-PROOF VERSION · **Ranch Water Zero**

1½ oz (45 ml) zero-proof agave spirit, or 1 oz (30 ml) cucumber juice · ¾ oz (22 ml) fresh lime juice · 2 drops saline solution or a tiny pinch of salt · 5 oz (150 ml) Topo Chico · Ice and lime wedge

1. **Build.** Fill a tall glass with ice, add the agave spirit (or cucumber juice), lime and salt.
2. **Top.** Pour in the Topo Chico, stir once and garnish with lime.



№ 17

VIRAL & TIKTOK

The Skinny Spicy Margarita

The 'skinny spicy marg' became the go-to bar order of the early 2020s, a meme on TikTok and Instagram.

VIRAL & TIKTOK · COPYCAT

The Skinny Spicy Margarita

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Rocks	Shaken	17%	Easy

01 Ingredients

- 2 oz (60 ml) 100% agave blanco tequila
- 1 oz (30 ml) fresh lime juice
- ½ oz (15 ml) fresh orange juice
- ¼–½ oz (7½–15 ml) agave nectar (start with ¼ oz)
- 2–3 thin slices fresh jalapeño (seeds removed for medium heat), plus one for garnish
- Tajín or chili-lime salt, for the rim
- Lime wheel
- Ice

02 Method

1. **Rim the glass.** Run a lime wedge around the outside rim of a rocks glass and dip it in Tajín. Fill with fresh ice.
2. **Muddle the jalapeño.** Put the jalapeño slices in a shaker and press them firmly a few times with a muddler to release their oils.
3. **Add everything else.** Add tequila, lime juice, orange juice and agave.
4. **Shake hard.** Fill with ice and shake for 10–12 seconds.
5. **Double-strain.** Strain through a fine strainer into the prepared glass to catch jalapeño seeds and bits.
6. **Garnish.** Add a jalapeño slice and a lime wheel.

ZERO-PROOF VERSION · **Spicy Nada**

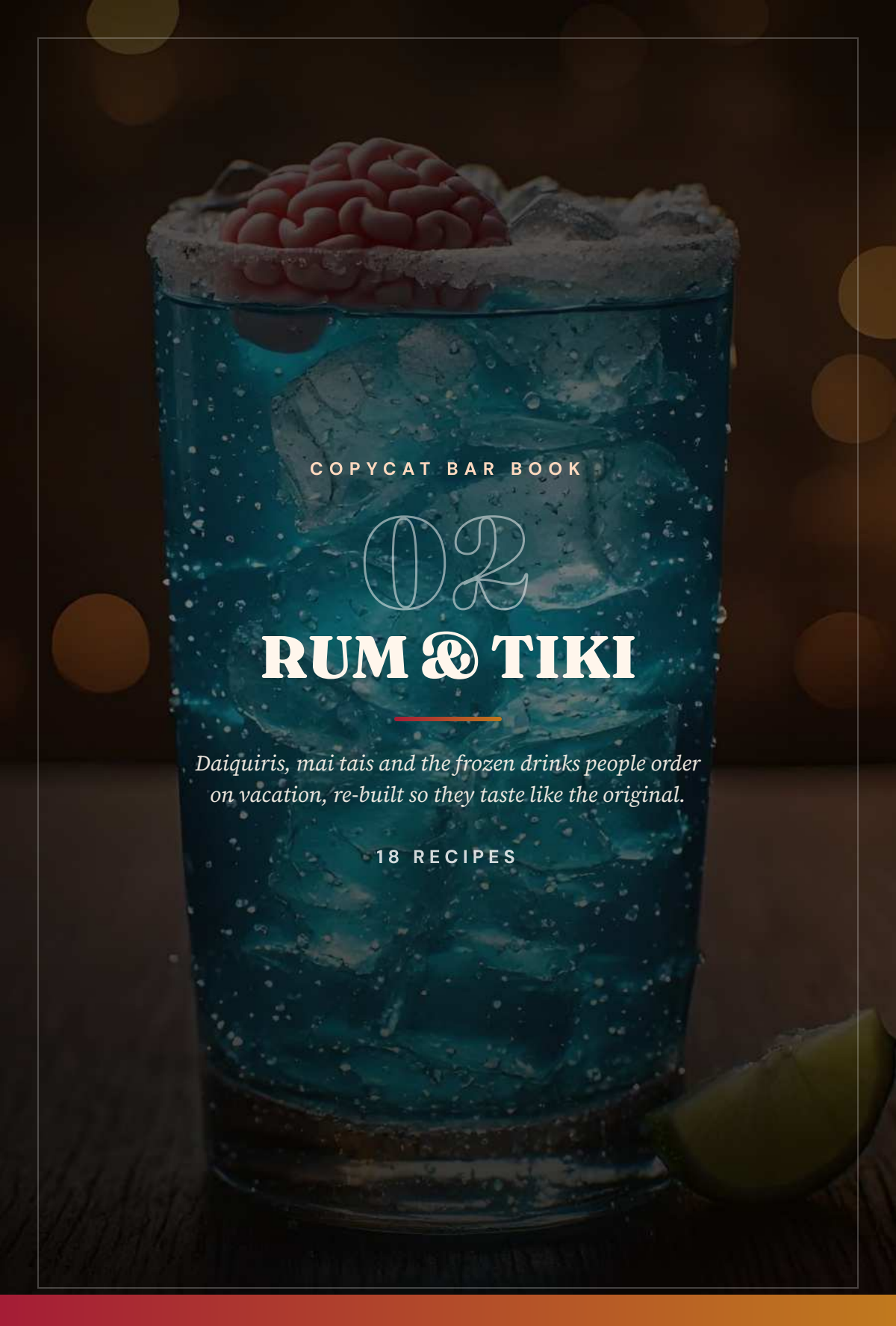
2 oz (60 ml) zero-proof tequila alternative or cold green tea · 1 oz (30 ml) fresh lime juice · ½ oz (15 ml) fresh orange juice · ¼ oz (7½ ml) agave nectar · 2 jalapeño slices · 1 oz (30 ml) soda water · Tajín rim, ice, lime wheel

1. **Muddle and shake.** Muddle the jalapeño, add everything except soda, and shake with ice.
2. **Serve.** Double-strain into a Tajín-rimmed glass with ice, top with soda and garnish.

NOTES

Make It Yours

Tweaks, swaps and the version you like best.



COPYCAT BAR BOOK

02

RUM & TIKI

Daiquiris, mai tais and the frozen drinks people order on vacation, re-built so they taste like the original.

18 RECIPES



№ 18

APPLEBEE'S

Bahama Mama

Applebee's Bahama Mama is a light rum punch of white rum, lime, pineapple and orange juice with hints of coconut and cherry — the drink behind its $1 'Dollarmama' promotion.

APPLEBEE'S · COPYCAT

Bahama Mama

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Hurricane	Shaken	7%	Easy

01 Ingredients

- 1 oz (30 ml) white rum
- ½ oz (15 ml) coconut rum (e.g. Malibu)
- 2 oz (60 ml) pineapple juice
- 1½ oz (45 ml) orange juice
- ½ oz (15 ml) fresh lime juice
- ½ oz (15 ml) grenadine (or ¼ oz grenadine + ¼ oz maraschino cherry syrup from the jar)
- Orange slice and maraschino cherry, to garnish

02 Method

1. **Fill the glass with ice.** A hurricane or tall glass, packed with fresh ice.
2. **Shake everything except the grenadine.** Add both rums, the pineapple, orange and lime juices to a shaker with ice and shake for 10 seconds. Shaking whips air into the pineapple juice for a light, foamy top.
3. **Strain into the glass.** Strain over the fresh ice.
4. **Sink the grenadine.** Pour the grenadine slowly down the inside of the glass so it settles at the bottom for a sunset effect. Stir before drinking if you want it evenly sweet.
5. **Garnish.** Add an orange slice and a cherry on a pick.

ZERO-PROOF VERSION · **Bahama Papa (Virgin Bahama Mama)**

2 oz (60 ml) coconut water · 2 oz (60 ml) pineapple juice · 1½ oz (45 ml) orange juice · ½ oz (15 ml) fresh lime juice · ½ oz (15 ml) grenadine · 1 drop vanilla extract

1. Shake the coconut water, juices and vanilla with ice.
2. Strain into an ice-filled hurricane glass and sink the grenadine.
3. Garnish with an orange slice and a cherry.



№ 19

APPLEBEE'S

Tipsy Zombie

Applebee's Tipsy Zombie is a bright tropical Halloween cocktail with Bacardí rum, passion fruit, pineapple, cherry, lime and a gummi brain. This copycat balances the candy-sweet fruit with fresh lime and an optional splash of melon liqueur.

APPLEBEE'S · COPYCAT

Tipsy Zombie

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Shaken	10%	Easy

01 Ingredients

- 1½ oz (45 ml) white rum (Applebee's uses Bacardí Superior)
- ½ oz (15 ml) melon liqueur, such as Midori (optional — the drink's 2025 green add-on)
- ¾ oz (22 ml) passion fruit syrup
- 2 oz (60 ml) pineapple juice
- ½ oz (15 ml) fresh lime juice
- ¼ oz (7 ml) grenadine or cherry syrup
- 1 drop blue food coloring, optional
- Ice
- 1 gummi brain candy, to garnish

02 Method

1. **Load the shaker.** Add the rum, melon liqueur, passion fruit syrup, pineapple juice, lime juice, grenadine and optional food coloring to a cocktail shaker filled with ice.
2. **Shake until frothy.** Shake hard for 12 to 15 seconds. Pineapple juice needs a firm shake to become cold and lightly foamy.
3. **Pour over fresh ice.** Fill a highball or large goblet with fresh ice, then strain the drink into the glass.
4. **Add the Halloween finish.** Rest a gummi brain on top of the ice and serve immediately with a straw.

ZERO-PROOF VERSION · Tipsy Zombie Mocktail

1½ oz (45 ml) chilled coconut water ·½ oz (15 ml) honeydew syrup ·¾ oz (22 ml) passion fruit syrup ·2 oz (60 ml) pineapple juice ·¾ oz (22 ml) fresh lime juice ·¼ oz (7 ml) grenadine or cherry syrup ·1 drop blue food coloring, optional ·Ice ·1 gummi brain candy, to garnish

1. Shake the coconut water, honeydew syrup, passion fruit syrup, pineapple juice, lime juice, grenadine and optional food coloring with ice for 12 seconds.
2. Strain into an ice-filled highball glass.
3. Top with a gummi brain and serve immediately.



№ 20

CARIBE HILTON

Piña Colada

The piña colada recipe the Caribe Hilton in San Juan publishes as Ramón 'Monchito' Marrero's 1954 original: white rum, coconut cream, heavy cream and fresh pineapple juice, blended.

CARIBE HILTON · COPYCAT

Piña Colada

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Hurricane	Blended	7%	Easy

01 Ingredients

- 2 oz (60 ml) white Puerto Rican rum
- 1 oz (30 ml) cream of coconut (Coco López is the classic)
- 1 oz (30 ml) heavy cream
- 6 oz (180 ml) fresh pineapple juice (or high-quality not-from-concentrate)
- ½ cup crushed ice
- Pineapple wedge and cherry, for garnish

02 Method

1. **Chill the glass.** Put a hurricane or poco grande glass in the freezer for 10 minutes.
2. **Add liquids first.** Pour the rum, cream of coconut, heavy cream and pineapple juice into a blender. Adding liquids before ice helps the blades move.
3. **Add crushed ice and blend briefly.** Add the crushed ice and blend for about 15 seconds, until smooth and frothy. Don't over-blend — the drink should be creamy and pourable, not a thick slush.
4. **Pour and garnish.** Pour into the chilled glass and garnish with a pineapple wedge and cherry.

WHY IT WORKS

White rum, cream of coconut, heavy cream, fresh pineapple juice and crushed ice, blended. The heavy cream is the detail most recipes leave out — it gives the hotel version its rich, milkshake-like texture.

ZERO-PROOF VERSION · **Monchito (Virgin Colada)**

1 oz (30 ml) cream of coconut ·1 oz (30 ml) heavy cream ·6 oz (180 ml) fresh pineapple juice ·¼ oz (7½ ml) fresh lime juice ·1 drop vanilla extract ·½ cup crushed ice

1. **Blend.** Blend everything for 15 seconds until smooth.
2. **Serve.** Pour into a chilled glass and garnish with pineapple.



№ 21

THE CHEESECAKE FACTORY

Flying Gorilla

The Flying Gorilla is a frozen chocolate-banana cocktail diners remember from The Cheesecake Factory — banana, rum, chocolate and ice cream blended thick. This copycat uses a real frozen banana so it tastes like fruit, not banana candy.

THE CHEESECAKE FACTORY · COPYCAT

Flying Gorilla

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Hurricane	Blended	6%	Easy

01 Ingredients

- 1 oz (30 ml) dark or aged rum
- ¾ oz (22 ml) crème de banane (banana liqueur)
- ¾ oz (22 ml) dark crème de cacao
- ½ ripe banana, sliced and frozen
- 1 cup vanilla ice cream
- ½ cup ice
- 1 tbsp mini chocolate chips (optional)
- Chocolate syrup, whipped cream and a banana slice, to garnish

02 Method

1. **Drizzle the glass.** Squeeze chocolate syrup around the inside of a chilled tall glass and freeze it while you blend.
2. **Liquids first.** Pour the rum, banana liqueur and crème de cacao into the blender.
3. **Add the frozen stuff.** Add the frozen banana, ice cream and ice. Add the chocolate chips now if you want them blended in, or save them for the top.
4. **Blend until thick.** Blend on low for 15–20 seconds, just until smooth. Over-blending melts the ice cream.
5. **Pour and garnish.** Pour into the glass, top with whipped cream, a chocolate drizzle and a banana slice.

ZERO-PROOF VERSION · **Grounded Gorilla (Chocolate-Banana Shake)**

1 ripe banana, sliced and frozen · 1 cup vanilla ice cream · 2 oz (60 ml) milk · 1 tbsp unsweetened cocoa powder · 1 oz (30 ml) cold brew (optional) · Pinch of salt

1. Drizzle a chilled glass with chocolate syrup.
2. Blend everything until thick and smooth.
3. Pour, top with whipped cream and a banana slice.



№ 22

THE CHEESECAKE FACTORY

Mai Tai

Recreate Cheesecake Factory's tall tropical Mai Tai with Mount Gay, Sailor Jerry, a dark-rum float, citrus, pineapple and orgeat, plus a layered zero-proof version.

THE CHEESECAKE FACTORY · COPYCAT

Mai Tai

PREP	GLASS	METHOD	ABV	LEVEL
8 min	Highball	Shaken	15%	Easy

01 Ingredients

- ¾ oz (22 ml) Mount Gay Eclipse rum
- ¾ oz (22 ml) Sailor Jerry spiced rum
- ¾ oz (22 ml) aged dark rum, divided
- ½ oz (15 ml) orange curaçao
- ¾ oz (22 ml) passion fruit purée
- ¾ oz (22 ml) pineapple juice
- ¾ oz (22 ml) orange juice
- ½ oz (15 ml) orgeat
- ¼ oz (7½ ml) fresh lime juice
- Ice
- Pineapple wedge, orange half-moon and cocktail cherry, to garnish

02 Method

1. **Prepare the glass.** Fill a tall highball or tiki glass with fresh ice and set it aside.
2. **Build the shaker.** Add Mount Gay, Sailor Jerry, ½ oz of the dark rum, orange curaçao, passion fruit, pineapple, orange, orgeat and lime to a shaker.
3. **Shake hard.** Fill with ice and shake for 12 to 15 seconds, until cold and lightly frothy.
4. **Pour over fresh ice.** Strain into the prepared glass; use crushed ice if you want the most restaurant-like presentation.
5. **Float and garnish.** Slowly pour the remaining ¼ oz dark rum over the top, then add pineapple, orange and a cherry. Stir before drinking for an even-strength sip.

ZERO-PROOF VERSION · Factory Island Mai Tai

1½ oz (45 ml) zero-proof dark cane spirit ·½ oz (15 ml) strong chilled black tea ·¾ oz (22 ml) passion fruit purée ·¾ oz (22 ml) pineapple juice ·¾ oz (22 ml) orange juice ·½ oz (15 ml) orgeat ·½ oz (15 ml) fresh lime juice ·¼ oz (7½ ml) molasses syrup (1 part molasses to 3 parts hot water) ·Ice and pineapple, orange and cherry garnishes

1. **Shake.** Add every liquid ingredient to a shaker with ice and shake hard for 12 seconds.
2. **Serve.** Strain into a tall ice-filled glass and garnish with pineapple, orange and a cherry.



№ 23

DISNEY PARKS

Disney Polynesian Lapu Lapu

The Lapu Lapu at Disney's Polynesian Village Resort is dark rum and tropical juices served in a hollowed-out fresh pineapple, topped with overproof rum.

DISNEY PARKS · COPYCAT

Disney Polynesian Lapu Lapu

PREP	GLASS	METHOD	ABV	LEVEL
20 min	Pineapple	Shaken	11%	Medium

01 Ingredients

- 1 small ripe pineapple (for the vessel and fresh juice)
- 1½ oz (45 ml) dark rum (Disney currently lists Planteray Original Dark; Myers's was used earlier)
- 3 oz (90 ml) fresh pineapple juice (from the scooped-out fruit)
- 1½ oz (45 ml) orange juice
- ½ oz (15 ml) fresh lime juice
- ½ oz (15 ml) passion fruit syrup (or ¼ oz / 7 ml simple syrup + ½ oz / 15 ml passion fruit purée)
- ½ oz (15 ml) overproof dark rum, to float (Disney uses Goslings 151)
- Crushed ice
- Cocktail umbrella and orange wheel, to garnish

02 Method

1. **Carve the pineapple.** Slice off the top third with the fronds (keep it as a lid or garnish). Cut a ring around the inside about ½ inch from the skin, then scoop out the flesh with a spoon or melon baller, leaving the bottom intact. Slice a thin piece off the base so it stands up. Chill the shell in the freezer while you make the drink.
2. **Juice the fruit.** Blend the scooped pineapple flesh (core removed) and press it through a strainer. Measure 3 oz for the drink.
3. **Shake.** Add the dark rum, fresh pineapple juice, orange juice, lime and passion fruit syrup to a shaker with ice. Shake hard for 10 seconds.
4. **Fill the pineapple.** Pack the pineapple shell with crushed ice and strain the drink over it.
5. **Float the overproof.** Slowly pour the overproof rum over the back of a spoon so it sits on top.
6. **Garnish.** Add an umbrella, an orange wheel and the fronds. Serve with a long straw.

WHY IT WORKS

A Tambu Lounge menu updated in June 2026 lists Planteray Original Dark Rum and tropical fruit juices, served in a fresh pineapple and topped with Goslings 151 rum. Earlier versions used Myers's dark rum. Disney doesn't list the exact juices or measurements.

ZERO-PROOF VERSION · **Lapu Lapu Mocktail**

1½ oz (45 ml) strong black tea, cooled •¼ oz (7 ml) dark brown sugar syrup (1:1 dark brown sugar and water) •3 oz (90 ml) fresh pineapple juice •1½ oz (45 ml) orange juice •½ oz (15 ml) lime juice •½ oz (15 ml) passion fruit syrup

1. Shake everything with ice.
2. Strain into a hollowed-out pineapple or tiki mug packed with crushed ice.
3. Garnish with an umbrella and pineapple fronds.

NOTES

Make It Yours

Tweaks, swaps and the version you like best.



№ 24

DISNEY PARKS

Spiked Dole Whip

Disney sells Dole Whip with rum at several resort and park locations — as a float in pineapple juice with coconut or spiced rum, or with a rum sidecar.

DISNEY PARKS · COPYCAT

Spiked Dole Whip

PREP	GLASS	METHOD	ABV	LEVEL
10 min	Highball	Blended	4%	Easy

01 Ingredients

PINEAPPLE WHIP

- 2 cups (about 10 oz) frozen pineapple chunks
- ½ cup vanilla ice cream
- ¼ cup (2 oz / 60 ml) canned full-fat coconut milk
- 1 tbsp fresh lime juice
- 1–2 tsp sugar, to taste

FLOAT

- 3 oz (90 ml) cold pineapple juice
- 1½ oz (45 ml) coconut rum (or spiced rum)
- ½ oz (15 ml) dark rum, to float
- Pineapple wedge and cherry, to garnish

02 Method

1. **Blend the whip.** Blend the frozen pineapple, ice cream, coconut milk, lime and sugar, stopping to scrape down often, until thick, smooth and pale yellow. It should hold a peak like soft-serve. Don't add more liquid unless the blender truly stalls.

2. **Firm it up (optional).** For a pipeable soft-serve swirl, freeze the whip in a piping bag or zip-top bag for 15–20 minutes.

3. **Build the float.** Pour the pineapple juice and coconut rum into a tall glass and stir.

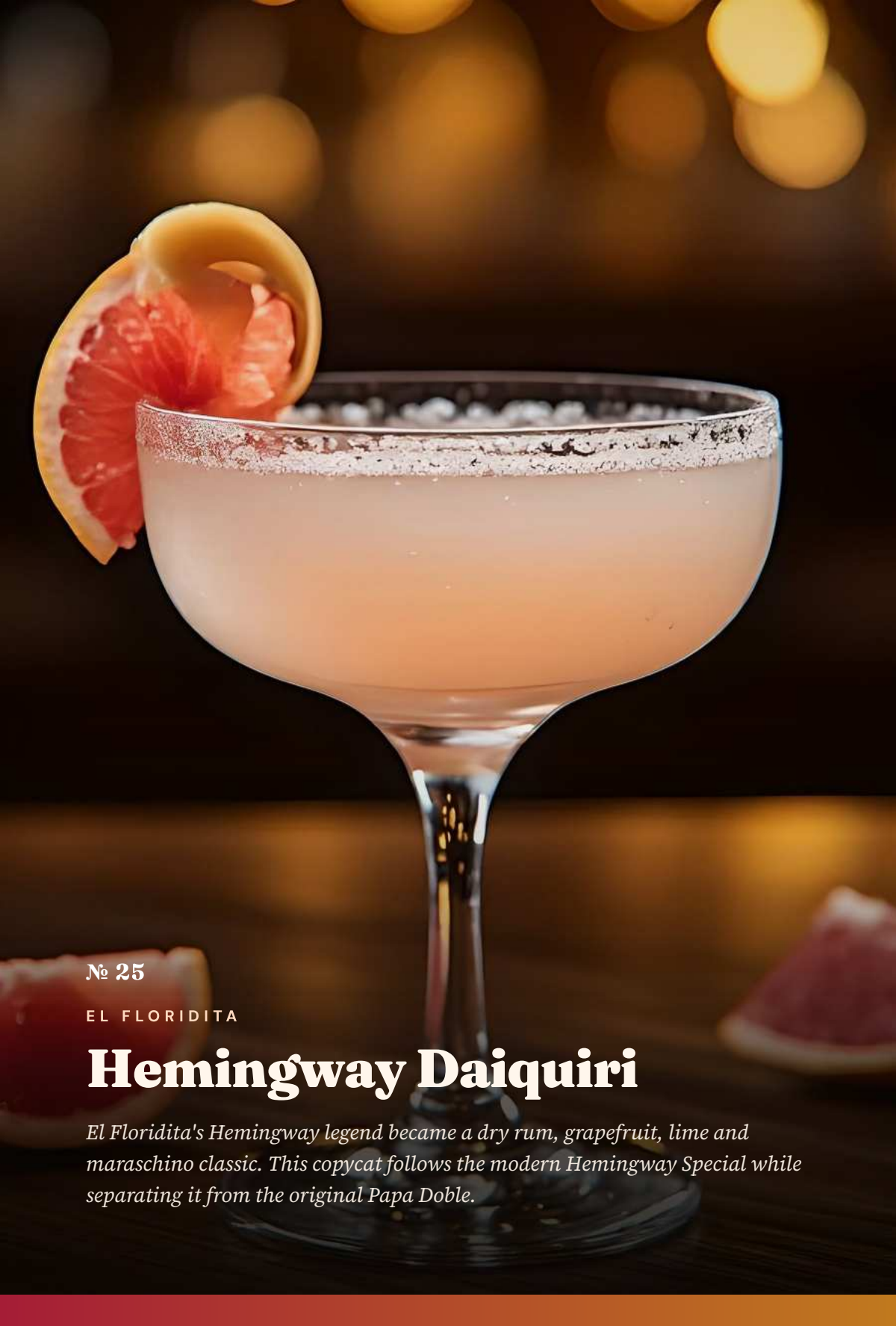
4. **Add the whip.** Scoop or pipe a generous swirl of whip into the glass so it sits on top of the juice.

5. **Float the rum and garnish.** Drizzle the dark rum over the whip and add a pineapple wedge and a cherry. Serve with a spoon and a straw.

ZERO-PROOF VERSION · Classic Dole Whip Float

Pineapple whip (above) · 4 oz (120 ml) cold pineapple juice · 1 oz (30 ml) coconut water · Pineapple wedge and cherry

1. Stir the pineapple juice and coconut water in a tall glass.
2. Scoop or pipe the whip on top.
3. Garnish and serve with a spoon and a straw.



№ 25

EL FLORIDITA

Hemingway Daiquiri

El Floridita's Hemingway legend became a dry rum, grapefruit, lime and maraschino classic. This copycat follows the modern Hemingway Special while separating it from the original Papa Doble.

EL FLORIDITA · COPYCAT

Hemingway Daiquiri

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Coupe	Shaken	18%	Easy

01 Ingredients

- 2 oz (60 ml) light Cuban-style rum
- 1⅓ oz (40 ml) fresh white grapefruit juice
- ½ oz (15 ml) maraschino liqueur, preferably Luxardo
- ½ oz (15 ml) fresh lime juice
- Ice
- Thin grapefruit twist, optional

02 Method

1. **Chill the glass.** Put a coupe in the freezer or fill it with ice water while you mix.
2. **Measure the citrus.** Add freshly squeezed grapefruit and lime juice to a cocktail shaker.
3. **Add rum and maraschino.** Pour in the light rum and maraschino liqueur, then fill the shaker with hard ice.
4. **Shake hard.** Shake for 12 to 15 seconds, until the outside of the shaker is frosty.
5. **Fine-strain.** Empty the coupe and strain the drink through a fine-mesh strainer. Serve ungarnished in the IBA style, or express a thin grapefruit twist over the surface.

ZERO-PROOF VERSION · Little Papa Daiquiri

2 oz (60 ml) non-alcoholic cane spirit ·1⅓ oz (40 ml) fresh white grapefruit juice ·½ oz (15 ml) fresh lime juice ·¼ oz (7½ ml) unsweetened tart cherry juice ·¼ oz (7½ ml) orgeat ·¼ oz (7½ ml) simple syrup (1:1), optional to taste ·Ice and an optional grapefruit twist

1. **Shake.** Add every liquid ingredient to a shaker with ice and shake for 12 to 15 seconds.
2. **Fine-strain.** Strain into a chilled coupe and express an optional grapefruit twist over the drink.



№ 26

HOTEL NACIONAL DE CUBA

Hotel Nacional Special

The Hotel Nacional Special is a historic Havana rum cocktail with pineapple, lime and apricot liqueur. This copycat balances the old hotel-bar formula for a crisp, gently tropical drink.

HOTEL NACIONAL DE CUBA · COPYCAT

Hotel Nacional Special

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Coupe	Shaken	16%	Easy

01 Ingredients

- 1½ oz (45 ml) lightly aged gold rum
- ¾ oz (22 ml) unsweetened pineapple juice
- ½ oz (15 ml) fresh lime juice
- ¼ oz (7 ml) apricot liqueur
- ¼ oz (7 ml) simple syrup (1:1 sugar and water)
- 1 thin lime wheel, to garnish

02 Method

1. **Chill the glass.** Put a coupe in the freezer or fill it with ice water while you mix the drink.
2. **Build the drink.** Add the rum, pineapple juice, lime juice, apricot liqueur and simple syrup to a shaker. Fill with ice.
3. **Shake hard.** Shake for 12 seconds, long enough to chill the drink and give the pineapple a light foam.
4. **Double-strain.** Empty the coupe, then strain through both the shaker strainer and a fine-mesh strainer into the chilled glass.
5. **Garnish and serve.** Float a thin lime wheel on the surface or rest it on the rim.

ZERO-PROOF VERSION · **Hotel Nacional Zero-Proof Special**

1½ oz (45 ml) strong chilled black tea · ¾ oz (22 ml) unsweetened pineapple juice · ½ oz (15 ml) fresh lime juice · ½ oz (15 ml) apricot nectar · ¼ oz (7 ml) simple syrup · 2 drops alcohol-free saline solution (4 parts water to 1 part salt), optional · 1 thin lime wheel, to garnish

1. Add the chilled tea, pineapple juice, lime juice, apricot nectar, simple syrup and optional saline to a shaker with ice.
2. Shake hard for 12 seconds, then double-strain into a chilled coupe.
3. Garnish with a thin lime wheel.



№ 27

LA BODEGUITA DEL MEDIO

La Bodeguita del Medio Mojito

La Bodeguita del Medio made the Cuban mojito a Havana calling card. This copycat uses lightly aged rum, lime, white sugar, mint and soda without shredding the herbs.

LA BODEGUITA DEL MEDIO · COPYCAT

La Bodeguita del Medio Mojito

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Built	10%	Easy

01 Ingredients

- 2 teaspoons white cane sugar
- ¾ oz (22 ml) fresh lime juice
- 2 large mint sprigs, plus 1 sprig to garnish
- 1½ oz (45 ml) lightly aged white rum
- 3 oz (90 ml) chilled soda water
- Ice cubes
- Lime wedge, to garnish

02 Method

1. **Dissolve the sugar.** Add sugar and lime juice to a highball glass and stir until most of the crystals dissolve.
2. **Wake up the mint.** Add 2 mint sprigs and press them gently two or three times with a muddler. Do not grind or shred the leaves.
3. **Add rum and soda.** Pour in the rum and chilled soda water, then fill the glass with ice cubes.
4. **Lift, do not churn.** Slide a bar spoon to the bottom and lift the lime-sugar mixture through the drink once or twice.
5. **Garnish.** Clap the remaining mint sprig lightly between your palms, place it beside a lime wedge and serve immediately.

ZERO-PROOF VERSION · Medio Cero Mojito

1½ oz (45 ml) 0.0% cane spirit ·¾ oz (22 ml) fresh lime juice ·2 teaspoons white cane sugar ·1 barspoon diluted blackstrap molasses (1 part molasses to 3 parts water) ·2 large mint sprigs, plus 1 sprig to garnish ·3 oz (90 ml) chilled soda water ·Ice cubes and a lime wedge

1. **Build the base.** Stir sugar, lime juice and diluted molasses in a highball, then gently press in 2 mint sprigs.
2. **Finish.** Add the 0.0% cane spirit and soda, fill with ice, lift once with a bar spoon and garnish with mint and lime.



№ 28

OLIVE GARDEN

Italian Rum Punch

Olive Garden's Italian Rum Punch blends Bacardi Silver rum, amaretto and strawberry-passion fruit. This copycat replaces bottled sour with fresh lemon while keeping the sweet, tall restaurant-drink profile.

OLIVE GARDEN · COPYCAT

Italian Rum Punch

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Shaken	9%	Easy

01 Ingredients

- 1½ oz (45 ml) white rum, preferably Bacardi Superior
- ½ oz (15 ml) amaretto
- 1 oz (30 ml) strawberry-passion fruit syrup
- 1½ oz (45 ml) fresh lemon juice
- 1 oz (30 ml) simple syrup (1:1)
- 1½ oz (45 ml) cold water
- Ice
- Lime wheel and fresh strawberry, to garnish

02 Method

1. **Make the fresh sour base.** Add lemon juice, simple syrup and cold water to a cocktail shaker. This replaces 4 oz of restaurant-style sour mix.
2. **Add the signature flavors.** Pour in the white rum, amaretto and strawberry-passion fruit syrup.
3. **Shake until cold.** Fill the shaker with ice and shake hard for 12 seconds.
4. **Strain over fresh ice.** Fill a highball glass with new ice and strain in the punch. Fresh ice keeps the tall drink from becoming watery too quickly.
5. **Garnish.** Add a lime wheel and strawberry, then serve with a straw.

ZERO-PROOF VERSION · **Italian Garden Punch**

1½ oz (45 ml) non-alcoholic cane spirit · 1 oz (30 ml) strawberry-passion fruit syrup · 1½ oz (45 ml) fresh lemon juice · ¾ oz (22 ml) simple syrup · ¼ oz (7½ ml) orgeat · 1 drop pure almond extract · 2 oz (60 ml) cold water · Ice, lime wheel and strawberry

1. **Shake.** Add every liquid ingredient to a shaker with ice and shake for 12 seconds.
2. **Serve.** Strain into an ice-filled highball glass and garnish with lime and strawberry.



№ 29

OUTBACK STEAKHOUSE

Outback Aussie Rum Punch

Outback Steakhouse's current Aussie Rum Punch combines Bacardi, Malibu, fresh lime, mango, cranberry and Sprite. This copycat keeps the same bright red tropical balance without turning syrupy.

OUTBACK STEAKHOUSE · COPYCAT

Outback Aussie Rum Punch

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Shaken	8%	Easy

01 Ingredients

- 1 oz (30 ml) white rum (Bacardi Superior for the menu match)
- ¾ oz (22 ml) coconut rum (Malibu for the menu match)
- ¾ oz (22 ml) mango nectar
- 1½ oz (45 ml) cranberry juice cocktail
- ½ oz (15 ml) fresh lime juice
- 1½ oz (45 ml) Sprite, chilled
- Lime wedge and orange slice, for garnish

02 Method

1. **Shake everything but the soda.** Add both rums, mango nectar, cranberry juice cocktail and fresh lime juice to a shaker filled with ice. Shake hard for 10 seconds.
2. **Strain over fresh ice.** Fill a highball or large rocks glass with fresh ice and strain in the punch.
3. **Add the fizz.** Top with cold Sprite and stir once from the bottom so the soda stays lively.
4. **Garnish and serve.** Add a lime wedge and orange slice. Serve immediately with a straw.

ZERO-PROOF VERSION · **Aussie Sunset**

1½ oz (45 ml) coconut water ·1 oz (30 ml) mango nectar ·2 oz (60 ml) cranberry juice cocktail ·½ oz (15 ml) fresh lime juice ·2 oz (60 ml) Sprite or lemon-lime soda ·Lime wedge and orange slice

1. **Shake the fruit base.** Shake coconut water, mango nectar, cranberry and lime with ice for 8 seconds.
2. **Finish with fizz.** Strain over fresh ice, top with Sprite and stir once.
3. **Garnish.** Add the lime wedge and orange slice.



№ 30

PAPPADEAUX SEAFOOD KITCHEN

Pappadeaux Swamp Thing

The Swamp Thing is a Pappadeaux happy-hour favorite, commonly described as a swirl of frozen margarita and frozen hurricane. This copycat makes both frozen halves from scratch and finishes with a green melon float for the 'swamp.'

PAPPADEAUX SEAFOOD KITCHEN · COPYCAT

Pappadeaux Swamp Thing

PREP	GLASS	METHOD	ABV	LEVEL
10 min	Hurricane	Frozen	7%	Medium

01 Ingredients

FROZEN MARGARITA HALF

- 1 oz (30 ml) blanco tequila
- ½ oz (15 ml) triple sec
- 1 oz (30 ml) fresh lime juice
- ½ oz (15 ml) simple syrup
- 1 cup ice

FROZEN HURRICANE HALF

- 1 oz (30 ml) light rum
- ½ oz (15 ml) dark rum
- 1 oz (30 ml) passion fruit purée
- ¾ oz (22 ml) orange juice
- ½ oz (15 ml) fresh lime juice
- ¼ oz (7 ml) grenadine
- 1 cup ice

TO FINISH

- ½ oz (15 ml) Midori melon liqueur
- Orange slice and cherry

02 Method

1. **Chill a big glass.** Put a 20-oz hurricane or tall glass in the freezer.
2. **Blend the hurricane half first.** Blend the light rum, dark rum, passion fruit, orange juice, lime, grenadine and ice until smooth and thick. Pour into a cup and put it in the freezer.
3. **Rinse and blend the margarita half.** Quick-rinse the blender, then blend the tequila, triple sec, lime, simple syrup and ice until smooth.
4. **Layer and swirl.** Spoon the hurricane into the glass, then the margarita on top (or alternate spoonfuls). Push a straw down the side and draw it up once to swirl the red and white.
5. **Float the Midori.** Drizzle the Midori slowly over the top so it pools green. Garnish with an orange slice and cherry.

ZERO-PROOF VERSION · **Swamp Slush Mocktail**

Limeade half: 1½ oz (45 ml) lime juice, 1 oz (30 ml) simple syrup, ½ oz (15 ml) orange juice, 1 oz (30 ml) water, 1 cup ice ·**Punch half:** 1½ oz (45 ml) passion fruit purée, 1½ oz (45 ml) orange juice, ½ oz (15 ml) lime juice, ½ oz (15 ml) grenadine, 1 cup ice ·1 oz (30 ml) fresh honeydew juice, for the float

1. Blend each half separately until smooth.
2. Spoon both into a tall glass and swirl once with a straw.
3. Drizzle honeydew juice over the top and garnish with an orange slice.

NOTES

Make It Yours

Tweaks, swaps and the version you like best.



№ 31

PAT O'BRIEN'S

Pat O'Brien's Hurricane

The French Quarter's most famous souvenir-glass drink, rebuilt from scratch: two rums, real passion fruit syrup, and fresh citrus instead of the neon-red powdered mix most copycats use. Includes a pitcher batch and a zero-proof version.

PAT O'BRIEN'S · COPYCAT

Pat O'Brien's Hurricane

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Hurricane	Shaken	15%	Easy

01 Ingredients

- 2 oz (60 ml) light rum
- 2 oz (60 ml) dark rum (a Jamaican or blackstrap-style rum gives the right depth)
- 1½ oz (45 ml) passion fruit syrup (store-bought like Monin or Small Hand Foods, or homemade)
- 1 oz (30 ml) fresh lemon juice
- 1 oz (30 ml) fresh orange juice
- ¼ oz (7½ ml) grenadine (real pomegranate grenadine, not cherry-red corn syrup)
- Crushed ice
- Orange half-wheel and a cherry, for garnish

02 Method

1. **Chill the glass.** Fill a 20-oz hurricane glass (or any tall glass) with crushed ice and set it aside while you build the drink.
2. **Measure everything into a shaker.** Add both rums, the passion fruit syrup, lemon juice, orange juice and grenadine to a cocktail shaker.
3. **Shake hard with ice for 10–12 seconds.** Fill the shaker two-thirds with cubed ice and shake until the tin is frosty. A big drink like this needs real dilution — about 3 oz of melted ice — or the rum reads hot.
4. **Pour over fresh crushed ice.** Dump the ice from the glass, refill with fresh crushed ice, and strain the drink over it. Top with more crushed ice so it mounds slightly.
5. **Garnish and serve with a straw.** Add the orange half-wheel and cherry on a pick. Serve immediately — crushed ice melts fast, which is part of how this drink is meant to soften as you sip.

ZERO-PROOF VERSION · **Hurricane Lamp Mocktail**

3 oz (90 ml) strong-brewed black tea, chilled · ¼ tsp molasses dissolved in the warm tea · 1½ oz (45 ml) passion fruit syrup · 1 oz (30 ml) fresh lemon juice · 1½ oz (45 ml) fresh orange juice · ¼ oz (7½ ml) grenadine · 2 oz (60 ml) soda water · Crushed ice, orange half-wheel and cherry

1. **Shake the base.** Shake the tea, passion fruit syrup, lemon, orange and grenadine with ice for 8 seconds.
2. **Lengthen and garnish.** Strain over crushed ice in a hurricane glass, top with soda water, and garnish with the orange and cherry.



№ 32

RAINFOREST CAFE

Panama Punch

Rainforest Cafe's Panama Punch is overproof rum, Myers's dark rum, peach schnapps, 99 Bananas and crème de cassis with orange and pineapple juice, served in a souvenir glass.

RAINFOREST CAFE · COPYCAT

Panama Punch

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Hurricane	Shaken	8%	Easy

01 Ingredients

- ½ oz (15 ml) overproof rum (the menu lists Don Q 151; any 151 or 120+ proof rum works)
- ¾ oz (22 ml) dark rum (Myers's Original Dark)
- ½ oz (15 ml) peach schnapps
- ½ oz (15 ml) banana liqueur (the menu lists 99 Bananas)
- ¼ oz (7 ml) crème de cassis
- 3 oz (90 ml) orange juice
- 3 oz (90 ml) pineapple juice
- ½ oz (15 ml) fresh lime juice (copycat addition)
- Orange wheel, pineapple wedge and cherry, to garnish

02 Method

1. **Fill a big glass with ice.** A 16–20 oz hurricane or tiki glass.
2. **Shake everything but the cassis.** Add the rums, schnapps, banana liqueur, juices and lime to a shaker with ice. Shake for 10 seconds.
3. **Strain over fresh ice.** Strain into the glass.
4. **Drizzle the cassis.** Pour the crème de cassis slowly over the top; it sinks in purple streaks.
5. **Garnish.** Add an orange wheel, pineapple wedge and cherry on a pick.

ZERO-PROOF VERSION · Panama Punch Mocktail

3 oz (90 ml) orange juice · 3 oz (90 ml) pineapple juice · 1 oz (30 ml) peach nectar · ¼ ripe banana · 1 oz (30 ml) strong black tea, cooled · ½ oz (15 ml) fresh lime juice · ¼ oz (7 ml) blackcurrant syrup (e.g. Ribena) or grenadine

1. Blend the juices, nectar, banana, tea and lime briefly until smooth.
2. Pour over ice in a tall glass.
3. Drizzle the blackcurrant syrup on top and garnish.



№ 33

RED LOBSTER

Sunset Passion Colada

Red Lobster's Sunset Passion Colada is a frozen coconut-rum piña colada topped with a red strawberry layer. This copycat uses real coconut cream and fresh strawberry purée for a two-tone drink that tastes like fruit, not mix.

RED LOBSTER · COPYCAT

Sunset Passion Colada

PREP	GLASS	METHOD	ABV	LEVEL
10 min	Hurricane	Frozen	5%	Easy

01 Ingredients

COLADA LAYER

- 1¼ oz (37 ml) coconut rum (e.g. Malibu)
- ½ oz (15 ml) white rum
- 2 oz (60 ml) pineapple juice
- 1½ oz (45 ml) cream of coconut (Coco López or similar)
- 1 cup ice

STRAWBERRY 'SUNSET' LAYER

- 1 cup frozen strawberries
- ½ oz (15 ml) fresh lime juice
- 1 tbsp sugar or simple syrup
- 1–2 tbsp water, as needed
- Pineapple wedge and fresh strawberry, to garnish

02 Method

1. **Blend the strawberry layer first.** Blend the frozen strawberries, lime juice and sugar with just enough water to move, until thick and smooth. Pour it into the bottom of a chilled hurricane glass and put the glass in the freezer.
2. **Rinse the blender.** A quick rinse keeps the white layer clean.
3. **Blend the colada.** Blend the coconut rum, white rum, pineapple juice, cream of coconut and ice until thick and smooth, about 20 seconds.
4. **Layer.** Slowly spoon or pour the colada over the strawberry layer. Both are thick, so they stay separate.
5. **Garnish and serve.** Add a pineapple wedge and a strawberry. Stir it into a pink swirl as you drink, or sip it in layers.

ZERO-PROOF VERSION · Virgin Sunset Colada

3 oz (90 ml) pineapple juice ·1½ oz (45 ml) cream of coconut ·1 oz (30 ml) coconut milk ·1 drop vanilla extract ·1 cup ice ·Strawberry layer as above

1. Make the strawberry layer and pour into the glass.
2. Blend the pineapple juice, cream of coconut, coconut milk, vanilla and ice until smooth.
3. Spoon over the strawberry layer and garnish.



№ 34

TEXAS ROADHOUSE

Kenny's Cooler

Kenny's Cooler launched at Texas Roadhouse in 2016 with Kenny Chesney's Blue Chair Bay coconut rum, peach schnapps, lemonade, sour and blue curaçao in a 17-oz schooner.

TEXAS ROADHOUSE · COPYCAT

Kenny's Cooler

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Schooner	Built	5%	Easy

01 Ingredients

- 1¼ oz (37 ml) coconut rum (the original used Blue Chair Bay Coconut Rum)
- ¾ oz (22 ml) peach schnapps
- ½ oz (15 ml) blue curaçao syrup (non-alcoholic, e.g. Monin) — or ½ oz (15 ml) blue curaçao liqueur
- ½ oz (15 ml) sour: ¼ oz (7 ml) fresh lemon juice + ¼ oz (7 ml) simple syrup
- 6 oz (180 ml) cold lemonade
- Orange slice and maraschino cherry, to garnish

02 Method

1. **Fill a big glass with ice.** A 17-oz schooner or beer mug is the authentic glass; any tall glass works.
2. **Add the spirits and syrup.** Pour in the coconut rum, peach schnapps, blue curaçao and the lemon sour.
3. **Top with lemonade.** Pour in the lemonade.
4. **Stir well.** Stir with a long spoon until the color is an even bright blue-green — blue curaçao is heavy and will sit at the bottom otherwise.
5. **Garnish.** Add an orange slice and a cherry on a pick.

ZERO-PROOF VERSION · **Kenny's Cooler Mocktail**

2 oz (60 ml) coconut water ·1 oz (30 ml) peach nectar ·½ oz (15 ml) blue curaçao syrup (non-alcoholic) ·¼ oz (7 ml) fresh lemon juice ·5 oz (150 ml) cold lemonade

1. Fill a tall glass with ice.
2. Add everything and stir well until evenly colored.
3. Garnish with an orange slice and a cherry.



№ 35

TRADER VIC'S

Mai Tai

Victor Bergeron's 1944 Mai Tai as he wrote it: aged rum, fresh lime, orange curaçao, orgeat and rock candy syrup over crushed ice.

TRADER VIC'S · COPYCAT

Mai Tai

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Double old fashioned	Shaken	18%	Medium

01 Ingredients

- 1 oz (30 ml) aged Jamaican rum (Appleton Estate 12, or a Jamaican blend)
- 1 oz (30 ml) aged Martinique rhum agricole (Rhum Clément VSOP, Saint James Hors d'Age)
- 1 oz (30 ml) fresh lime juice (juice of 1 lime — keep one spent half for garnish)
- ½ oz (15 ml) orange curaçao (Pierre Ferrand Dry Curaçao is ideal)
- ½ oz (15 ml) orgeat (almond syrup)
- ¼ oz (7½ ml) rich simple syrup (2:1 sugar to water) or rock candy syrup
- Crushed ice
- Fresh mint sprig, for garnish

02 Method

1. **Juice the lime and save a shell.** Halve a lime and juice it. Keep one spent half — it's the classic Trader Vic garnish.
2. **Combine in a shaker.** Add both rums, lime juice, curaçao, orgeat and rich syrup to a shaker.
3. **Shake with crushed ice.** Fill the shaker with crushed ice and shake hard for 8–10 seconds. Crushed ice chills and dilutes faster than cubes.
4. **Dump into the glass.** Pour everything — drink and ice — into a double old fashioned glass. Top with more crushed ice if needed.
5. **Garnish.** Set the spent lime shell on the ice, cut side down, and stand a mint sprig next to it so it looks like a small island with a palm tree. Slap the mint first to release its aroma.

ZERO-PROOF VERSION · Island Shell

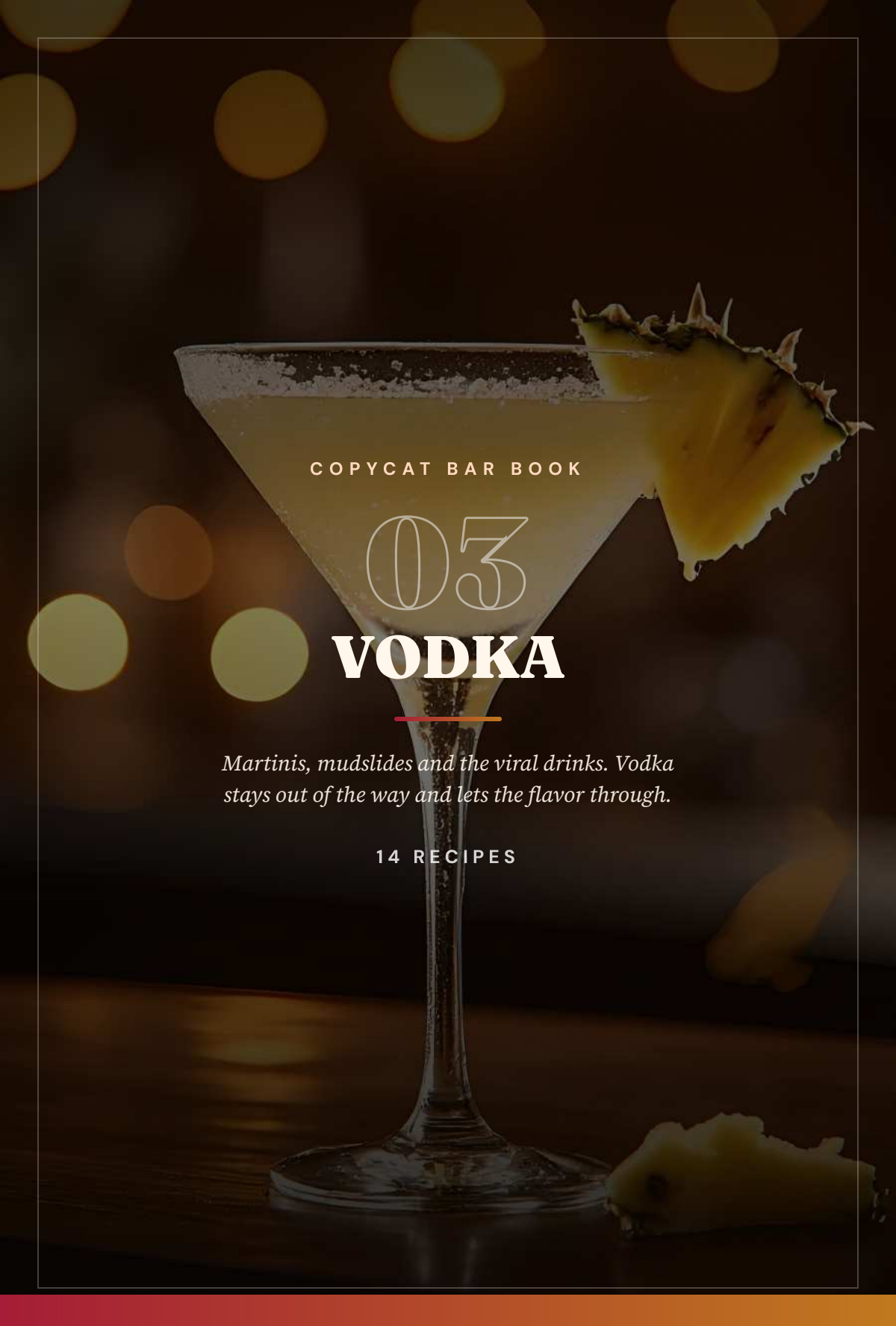
2 oz (60 ml) cold strong black tea with ⅛ tsp molasses dissolved in it ·1 oz (30 ml) fresh lime juice ·½ oz (15 ml) orgeat ·¼ oz (7½ ml) fresh orange juice plus a strip of orange zest ·¼ oz (7½ ml) rich simple syrup ·Crushed ice, lime shell and mint

1. **Shake with crushed ice.** Shake everything (including the zest) with crushed ice for 8 seconds.
2. **Dump and garnish.** Pour into a rocks glass, top with crushed ice and garnish with the lime shell and mint.

NOTES

Make It Yours

Tweaks, swaps and the version you like best.



COPYCAT BAR BOOK

03 VODKA

Martinis, mudslides and the viral drinks. Vodka stays out of the way and lets the flavor through.

14 RECIPES



№ 36

BJ'S

Espresso Martini

BJ's current Espresso Martini is a creamy, 230-calorie coffee cocktail. This copycat uses vodka, Kahlúa, nitro espresso mixer and cream for the same dessert-like finish.

BJ'S · COPYCAT

Espresso Martini

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Coupe	Shaken	9%	Easy

01 Ingredients

- 1 oz (30 ml) vodka (Tito's for the reported restaurant-style match)
- 1 oz (30 ml) Kahlúa coffee liqueur
- 3 oz (90 ml) Owen's Espresso Martini Mix, well chilled
- ½ oz (15 ml) heavy cream
- 3 coffee beans, for garnish

02 Method

1. **Chill the glass.** Put a coupe or martini glass in the freezer while you measure the drink.
2. **Shake hard.** Add vodka, Kahlúa, espresso mixer and heavy cream to a shaker. Fill with ice and shake vigorously for 15 seconds to chill the cream and build a thick foam.
3. **Double-strain.** Pour through a Hawthorne strainer and a fine-mesh strainer into the chilled glass so small ice chips do not break the foam.
4. **Garnish and serve.** Float three coffee beans on the foam and serve immediately.

ZERO-PROOF VERSION · **Nitro Coffee Cloud**

3 oz (90 ml) Owen's Espresso Martini Mix, chilled · 1 oz (30 ml) decaf coffee concentrate, chilled · ½ oz (15 ml) heavy cream · ¼ oz (7 ml) vanilla syrup · 3 coffee beans, for garnish

1. **Shake for foam.** Shake the espresso mixer, decaf concentrate, cream and vanilla hard with ice for 15 seconds.
2. **Double-strain.** Strain through a fine-mesh strainer into a chilled coupe.
3. **Garnish.** Float three coffee beans on the foam and serve immediately.



№ 37

THE CAPITAL GRILLE

Stoli Doli

The Stoli Doli is The Capital Grille's signature: Stolichnaya vodka infused with fresh pineapple for days, shaken ice-cold and served straight up. This copycat covers the infusion jar, timing and why golden, ripe pineapple matters.

THE CAPITAL GRILLE · COPYCAT

Stoli Doli

PREP	GLASS	METHOD	ABV	LEVEL
15 min	Martini	Shaken	28%	Easy

01 Ingredients

INFUSION (MAKES ABOUT 8 DRINKS)

- 1 large ripe golden pineapple
- 1 bottle (750 ml) vodka (The Capital Grille uses Stolichnaya)

PER DRINK

- 3 oz (90 ml) pineapple-infused vodka
- Optional: 1 small piece of infused pineapple, to garnish (it is very strong)

02 Method

1. **Pick a ripe pineapple.** Choose one that's golden at the base, smells sweet at the bottom and gives slightly when pressed. An underripe pineapple makes a sharp, thin infusion.
2. **Prep the fruit.** Cut off the top and skin, remove the core and cut the flesh into long spears or 1-inch chunks.
3. **Fill the jar.** Pack the pineapple into a large glass jar (at least 2 quarts — a spigot jar is ideal, like the restaurant's display jar). Pour the vodka over to cover completely.
4. **Infuse 5–7 days.** Seal and refrigerate. Taste from day 4; it's ready when it tastes clearly of ripe pineapple and is noticeably sweeter. Don't go past about 12 days.
5. **Strain.** Strain through a fine strainer (and a coffee filter for crystal clarity). The pineapple soaks up a lot of vodka — expect to lose some volume.
6. **Serve.** Shake 3 oz of the infused vodka very hard with plenty of ice for 15 seconds and strain into a chilled martini glass.

ZERO-PROOF VERSION · Doli (No Stoli) Mocktail

2 oz (60 ml) fresh-pressed or 100% pineapple juice ·1 oz (30 ml) verjus blanc (or ½ oz / 15 ml lemon juice + ½ oz / 15 ml water) ·Pinch of salt ·Optional: 1 oz (30 ml) NA vodka-style spirit

1. Chill a martini glass.
2. Shake everything very hard with ice for 15 seconds.
3. Strain into the glass; the foam on top is the point.



№ 38

THE CHEESECAKE FACTORY

Georgia Peach

The Cheesecake Factory's Georgia Peach is Skyy vodka and peach liqueur blended with peaches, with raspberry swirled in and a mint sprig on top. This copycat makes a raspberry purée that swirls instead of sinking.

THE CHEESECAKE FACTORY · COPYCAT

Georgia Peach

PREP	GLASS	METHOD	ABV	LEVEL
10 min	Hurricane	Frozen	6%	Easy

01 Ingredients

RASPBERRY SWIRL

- ½ cup raspberries (fresh or frozen, thawed)
- 1 tbsp sugar
- 1 tsp lemon juice

PEACH SLUSH

- 1¼ oz (37 ml) vodka (Cheesecake Factory uses Skyy)
- ¾ oz (22 ml) peach liqueur (e.g. Mathilde Pêche or a good peach schnapps)
- 1 cup (about 5 oz) frozen peach slices
- ½ oz (15 ml) fresh lemon juice
- ½ oz (15 ml) simple syrup (1:1)
- ½ cup ice
- Mint sprig, to garnish

02 Method

1. **Make the raspberry purée.** Mash or blend the raspberries with the sugar and lemon juice, then press through a fine strainer to remove seeds. It should be thick enough to coat a spoon. Chill.
2. **Paint the glass.** Spoon about 1 oz of the purée down the inside walls of a chilled tall glass in a few streaks.
3. **Blend the peach slush.** Blend the vodka, peach liqueur, lemon juice, simple syrup, frozen peaches and ice until thick and smooth.
4. **Pour and swirl.** Pour the slush into the glass. Drag a straw or spoon down through the drink once or twice to pull the raspberry into ribbons — don't stir.
5. **Garnish.** Clap a mint sprig between your hands to release its aroma and set it on top.

ZERO-PROOF VERSION · **Georgia Peach Mocktail**

1 cup frozen peach slices ·2 oz (60 ml) peach nectar ·1 oz (30 ml) cold brewed black tea ·½ oz (15 ml) fresh lemon juice ·½ cup ice ·1 oz (30 ml) raspberry purée (above)

1. Paint the inside of a chilled glass with the raspberry purée.
2. Blend the peaches, nectar, tea, lemon and ice until thick.
3. Pour into the glass, swirl once and garnish with mint.



№ 39

THE CHEESECAKE FACTORY

Pineapple Moscow Mule

The Cheesecake Factory's Pineapple Moscow Mule is Reyka vodka, fresh lime and pineapple topped with Fever-Tree ginger beer, garnished with a pineapple slice and ginger gummies.

THE CHEESECAKE FACTORY · COPYCAT

Pineapple Moscow Mule

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Shaken	8%	Easy

01 Ingredients

- 3 chunks (about ¼ cup) fresh pineapple
- ¼ oz (7 ml) simple syrup (1:1)
- 1½ oz (45 ml) vodka (Cheesecake Factory uses Reyka)
- 1 oz (30 ml) pineapple juice
- ½ oz (15 ml) fresh lime juice
- 4 oz (120 ml) cold ginger beer (Fever-Tree or another spicy brand)
- Pineapple slice and ginger chews or crystallized ginger, to garnish

02 Method

1. **Muddle the pineapple.** In the bottom of a shaker, press the fresh pineapple chunks with the simple syrup until juicy and broken down.
2. **Shake.** Add the vodka, pineapple juice and lime juice. Fill with ice and shake for 10 seconds.
3. **Strain over fresh ice.** Double-strain (through the shaker strainer and a small fine strainer) into a tall glass packed with ice.
4. **Top with ginger beer.** Pour the ginger beer in slowly, then lift once with a bar spoon.
5. **Garnish.** Add a pineapple slice on the rim and a pick of ginger chews or crystallized ginger.

ZERO-PROOF VERSION · **Pineapple Ginger Mule Mocktail**

3 chunks fresh pineapple · ¼ oz (7 ml) simple syrup · 1 oz (30 ml) pineapple juice · ½ oz (15 ml) fresh lime juice · 1 oz (30 ml) cooled green tea or NA vodka alternative · 5 oz (150 ml) spicy ginger beer

1. Muddle the pineapple with the syrup, then shake with the juices and tea.
2. Strain into an ice-filled tall glass.
3. Top with ginger beer and garnish with pineapple and ginger.



№ 40

COMMANDER'S PALACE

Commander's Palace Martini

Commander's Palace still serves its brilliant blue signature martini for 25 cents at weekday lunch. This copycat balances vodka, blue curaçao and fresh citrus.

COMMANDER'S PALACE · COPYCAT

Commander's Palace Martini

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Coupe	Shaken	21%	Easy

01 Ingredients

- 2 oz (60 ml) vodka
- ½ oz (15 ml) blue curaçao
- ½ oz (15 ml) fresh lemon juice
- ¼ oz (7 ml) simple syrup
- 1 wide lemon peel, for garnish

02 Method

1. **Chill the glass.** Put a coupe or small martini glass in the freezer for at least 5 minutes.
2. **Shake the blue martini.** Add vodka, blue curaçao, lemon juice and simple syrup to a shaker filled with ice. Shake hard for 12 seconds.
3. **Strain cleanly.** Double-strain into the chilled glass to remove lemon pulp and small ice chips.
4. **Add the lemon aroma.** Express the peel over the surface, rub it around the rim and drop it into the glass.

ZERO-PROOF VERSION · **Garden District Blue**

2 oz (60 ml) non-alcoholic vodka alternative · ½ oz (15 ml) alcohol-free blue curaçao syrup · ½ oz (15 ml) white verjus · ½ oz (15 ml) fresh lemon juice · 1 wide lemon peel

1. **Shake until cold.** Shake the zero-proof spirit, blue curaçao syrup, verjus and lemon with ice for 12 seconds.
2. **Double-strain.** Strain into a chilled coupe through a fine-mesh strainer.
3. **Finish with lemon.** Express the peel over the drink and add it to the glass.



№ 41

HOOTERS

Blue Hooterade

This copycat Hooters Blue Hooterade balances raspberry vodka, blue curaçao, lemonade, agave and citrus soda without losing the chain's neon-blue look.

HOOTERS · COPYCAT

Blue Hooterade

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Built	7%	Easy

01 Ingredients

- 1¼ oz (37 ml) raspberry vodka
- ¾ oz (22 ml) blue curaçao
- 2 oz (60 ml) chilled lemonade
- ¼ oz (7 ml) agave syrup
- 1½ oz (45 ml) Mountain Dew or another citrus soda
- 1 lemon wedge, for garnish
- Ice

02 Method

1. **Fill the glass.** Pack a highball or footed cooler glass with fresh ice.
2. **Shake the blue base.** Add raspberry vodka, blue curaçao, lemonade and agave syrup to an ice-filled shaker. Shake for 8 seconds.
3. **Strain and lengthen.** Strain the mixture over the fresh ice, then top with citrus soda.
4. **Mix gently.** Lift the drink once with a bar spoon to combine it without knocking out the bubbles.
5. **Garnish.** Set a lemon wedge on the rim and serve immediately.

ZERO-PROOF VERSION · **Blue Raspberry Gameday Cooler**

1¼ oz (37 ml) strong chilled raspberry herbal tea ·½ oz (15 ml) alcohol-free blue curaçao syrup ·2 oz (60 ml) chilled lemonade ·2 oz (60 ml) Mountain Dew or lemon-lime soda ·1 lemon wedge ·Ice

1. **Build the cooler.** Add raspberry tea, blue curaçao syrup and lemonade to an ice-filled highball.
2. **Add bubbles.** Top with citrus soda and stir gently once.
3. **Garnish.** Add the lemon wedge and serve cold.



№ 42

OUTBACK STEAKHOUSE

Outback Wallaby Darned

Outback Steakhouse's Wallaby Darned is a frozen peach drink with vodka, peach schnapps and sparkling wine. This copycat keeps the bubbles alive by adding the sparkling wine after blending — the step most recipes get wrong.

OUTBACK STEAKHOUSE · COPYCAT

Outback Wallaby Darned

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Hurricane	Frozen	7%	Easy

01 Ingredients

- 1 cup (about 5 oz) frozen peach slices
- 1 oz (30 ml) vodka
- 1 oz (30 ml) peach schnapps
- 1 oz (30 ml) peach nectar (Kern's or similar)
- ½ cup ice
- 2 oz (60 ml) cold prosecco or brut sparkling wine
- Fresh or thawed peach slice, to garnish

02 Method

1. **Chill the glass.** Put a tall glass in the freezer for a few minutes.
2. **Blend the base.** Add the vodka, peach schnapps and peach nectar to the blender, then the frozen peaches and ice. Blend until thick and smooth, 20–30 seconds, scraping down once if needed.
3. **Pour.** Pour into the chilled glass, leaving about an inch at the top.
4. **Top with bubbly.** Slowly pour in the cold prosecco and give one gentle stir so it streaks through the top of the drink.
5. **Garnish.** Add a peach slice on the rim and serve with a wide straw.

ZERO-PROOF VERSION · **Wallaby Undarned (Peach Fizz Slush)**

1 cup frozen peach slices · 2 oz (60 ml) peach nectar · ¼ oz (7 ml) fresh lemon juice · ½ cup ice · 2 oz (60 ml) non-alcoholic sparkling wine or ginger ale

1. Blend the peaches, nectar, lemon and ice until thick.
2. Pour into a chilled glass and top with the sparkling NA wine or ginger ale.
3. Stir once and garnish with a peach slice.



№ 43

SOHO BRASSERIE

Espresso Martini

The Espresso Martini as London bartender Dick Bradsell made it: vodka, fresh hot espresso, coffee liqueur and sugar syrup, shaken hard for a thick crema.

SOHO BRASSERIE · COPYCAT

Espresso Martini

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Coupe	Shaken	17%	Easy

01 Ingredients

- 1¾ oz (50 ml) vodka
- 1 oz (30 ml) freshly pulled espresso (one shot), used hot or warm
- ½ oz (15 ml) coffee liqueur (Kahlúa, Mr Black or Tia Maria)
- ⅓ oz (10 ml) simple syrup (1:1)
- 3 coffee beans, for garnish

02 Method

1. **Chill the glass.** Put a coupe or martini glass in the freezer.
2. **Pull the espresso right before shaking.** Fresh espresso contains the oils and gases that create foam. Older or refrigerated espresso makes a flat drink.
3. **Combine and shake very hard.** Add vodka, espresso, coffee liqueur and simple syrup to a shaker. Fill with ice and shake as hard as you can for 15 seconds. The hard shake whips the espresso's oils into a thick foam.
4. **Double-strain.** Strain through a fine strainer into the chilled glass to remove ice chips, which spoil the foam.
5. **Garnish.** Wait 10 seconds for the foam to settle into a layer, then float three coffee beans on top.

ZERO-PROOF VERSION · **Wide Awake**

2 oz (60 ml) freshly pulled espresso (double shot) ·½ oz (15 ml) demerara syrup (2:1 demerara sugar to water) ·2 drops vanilla extract ·1 oz (30 ml) cold water or zero-proof coffee liqueur alternative (e.g. Lyre's Coffee Originale) ·3 coffee beans

1. **Shake hard.** Shake everything with ice for 15 seconds.
2. **Double-strain and garnish.** Double-strain into a chilled coupe and top with three coffee beans.



№ 44

TGI FRIDAYS

Ultimate Long Island Iced Tea

TGI Fridays' Ultimate Long Island Iced Tea is Tito's, Bacardi, Bombay gin and Grand Marnier with sour and Coke — notably, no tequila. This copycat uses fresh lemon so it tastes like iced tea instead of a dare.

TGI FRIDAYS · COPYCAT

Ultimate Long Island Iced Tea

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Shaken	13%	Easy

01 Ingredients

- ½ oz (15 ml) vodka (Fridays' Ultimate uses Tito's)
- ½ oz (15 ml) white rum (Bacardi)
- ½ oz (15 ml) London dry gin (Bombay)
- ½ oz (15 ml) Grand Marnier
- ¾ oz (22 ml) fresh lemon juice
- ½ oz (15 ml) simple syrup (1:1)
- 2 oz (60 ml) cold cola, to top
- Lemon wedge, to garnish

02 Method

1. **Fill a highball with ice.** A 12–14 oz highball or pint glass, packed full.
2. **Shake the spirits and citrus.** Add the vodka, rum, gin, Grand Marnier, lemon juice and simple syrup to a shaker with ice. Shake for 8–10 seconds — just enough to chill and lightly dilute.
3. **Strain into the glass.** Strain over the fresh ice.
4. **Top with cola.** Pour the cola in last, slowly. Two ounces is enough for the iced-tea color; more turns it into a rum-and-Coke.
5. **Lift once and garnish.** Give one gentle lift with a straw or bar spoon and add a lemon wedge.

ZERO-PROOF VERSION · **Actual Iced Tea Long Island Mocktail**

3 oz (90 ml) strong brewed black tea, chilled · 1 oz (30 ml) non-alcoholic gin alternative (e.g. Seedlip Spice 94 or Ritual Gin Alternative), optional · ¾ oz (22 ml) fresh lemon juice · ½ oz (15 ml) simple syrup · 1 strip orange peel · 2 oz (60 ml) cola

1. Shake the tea, NA gin, lemon and simple syrup with ice.
2. Strain into an ice-filled highball and top with cola.
3. Twist the orange peel over the top and drop it in.



№ 45

TGI FRIDAYS

Ultimate Mudslide

TGI Fridays' Ultimate Mudslide is vodka, Kahlúa and Baileys blended with vanilla ice cream in a glass laced with chocolate syrup. This copycat gets the thick, spoonable texture right — the trick is less ice than you think.

TGI FRIDAYS · COPYCAT

Ultimate Mudslide

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Hurricane	Blended	7%	Easy

01 Ingredients

- 1 oz (30 ml) vodka
- 1 oz (30 ml) Kahlúa or other coffee liqueur
- 1 oz (30 ml) Baileys Irish Cream
- 1½ cups (about 3 large scoops) vanilla ice cream
- ½ cup ice
- 2 tbsp chocolate syrup, for lacing the glass
- Whipped cream and chocolate shavings, to garnish (optional)

02 Method

1. **Chill and lace the glass.** Put a tall glass in the freezer for 10 minutes. Then squeeze chocolate syrup around the inside walls in a spiral, tilting the glass so it runs in streaks. Return it to the freezer while you blend — cold syrup holds its pattern.
2. **Liquids first.** Pour the vodka, Kahlúa and Baileys into the blender jar first so the blades catch.
3. **Add ice cream and ice.** Add the ice cream and just ½ cup of ice.
4. **Blend briefly.** Pulse a few times, then blend on low for 15–20 seconds until thick and smooth. Over-blending warms the ice cream and makes it runny.
5. **Pour and top.** Pour into the laced glass, top with whipped cream and a drizzle of chocolate, and serve with a wide straw and a spoon.

ZERO-PROOF VERSION · **Mudslide Milkshake (Zero-Proof)**

1½ oz (45 ml) cold brew concentrate · 1 oz (30 ml) half-and-half · ½ oz (15 ml) Irish cream–flavored syrup or ½ oz (15 ml) simple syrup + 1 drop vanilla · 1½ cups vanilla ice cream · ½ cup ice · 2 tbsp chocolate syrup, for lacing the glass

1. Lace a chilled glass with chocolate syrup and freeze it.
2. Blend everything else on low for 15–20 seconds until thick.
3. Pour, top with whipped cream and serve.



№ 46

VIRAL & TIKTOK

Black Magic Cocktail

This Black Magic cocktail is a tart blackberry-vodka sour dressed for Halloween with black vodka, lime, dark berry liqueur and optional edible shimmer.

VIRAL & TIKTOK · COPYCAT

Black Magic Cocktail

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Coupe	Shaken	18%	Easy

01 Ingredients

- 1½ oz (45 ml) black vodka, such as Blavod
- ½ oz (15 ml) blackberry liqueur, such as crème de mûre or Chambord
- ¾ oz (22 ml) fresh lime juice
- ¼ oz (7 ml) simple syrup
- 1 small pinch beverage-safe black or silver edible luster dust (optional)
- 1 fresh blackberry, for garnish
- 1 short rosemary sprig, for garnish
- Ice

02 Method

1. **Chill the glass.** Put a coupe in the freezer or fill it with ice water while you mix the drink.
2. **Shake the brew.** Add the black vodka, blackberry liqueur, lime juice and simple syrup to a shaker with ice. Shake hard for 12–15 seconds.
3. **Add the shimmer.** If using luster dust, add only a small pinch to the shaker and roll it once to distribute. Make sure the package explicitly says it is edible, not merely nontoxic.
4. **Strain and garnish.** Empty the coupe and fine-strain the cocktail into it. Skewer the blackberry on the rosemary sprig or rest both at the rim. Give the glass a gentle swirl to wake up the shimmer.

ZERO-PROOF VERSION · **Midnight Blackberry Mocktail**

1½ oz (45 ml) strong brewed black tea, chilled ·¾ oz (22 ml) blackberry syrup ·¾ oz (22 ml) fresh lime juice ·½ oz (15 ml) cold water ·1 drop black food coloring labeled for beverages (optional) ·1 small pinch beverage-safe edible luster dust (optional) ·Blackberry and rosemary sprig, for garnish ·Ice

1. **Shake.** Add the tea, blackberry syrup, lime, water and optional food coloring to a shaker with ice. Shake for 12–15 seconds.
2. **Finish.** Add a tiny pinch of edible luster dust if using, roll the shaker once, then fine-strain into a chilled coupe and garnish with blackberry and rosemary.



№ 47

VIRAL & TIKTOK

The Dirty Shirley

The Dirty Shirley — vodka, lemon-lime soda, grenadine and lots of cherries — went from a bar order to a TikTok trend and a New York Times 'drink of the summer' question in 2022. How to make a better one with real grenadine.

VIRAL & TIKTOK · COPYCAT

The Dirty Shirley

PREP	GLASS	METHOD	ABV	LEVEL
3 min	Highball	Built	10%	Easy

01 Ingredients

- 2 oz (60 ml) vodka (or cherry vodka)
- ¾ oz (22 ml) grenadine — real pomegranate grenadine if possible
- 5 oz (150 ml) lemon-lime soda (Sprite or 7UP), cold
- ¼ oz (7½ ml) fresh lime juice (optional, but recommended)
- 2–3 maraschino or Luxardo cherries, plus a little of their syrup if you like
- Ice

02 Method

1. **Fill a tall glass with ice.** Use a highball or collins glass, filled to the top.
2. **Add vodka and lime.** Pour in the vodka and lime juice.
3. **Top with soda.** Add the lemon-lime soda, leaving a little space at the top.
4. **Pour the grenadine last.** Slowly pour the grenadine into the drink. It sinks and makes a red-to-clear gradient. Stir if you want it evenly pink.
5. **Garnish with cherries.** Drop in two or three cherries. More cherries are part of the appeal.

WHY IT WORKS

Vodka, lemon-lime soda (Sprite or 7UP), grenadine and maraschino cherries. It's a Shirley Temple with vodka. Some versions use cherry vodka, ginger ale instead of Sprite, or extra cherry juice.

ZERO-PROOF VERSION · **Clean Shirley**

¾ oz (22 ml) real pomegranate grenadine ·1 oz (30 ml) tart cherry juice ·¼ oz (7½ ml) fresh lime juice ·5 oz (150 ml) lemon-lime soda or ginger ale ·Ice and cherries

1. **Build.** Fill a tall glass with ice, add lime and cherry juice, and top with soda.
2. **Finish.** Pour in the grenadine and garnish with cherries.



№ 48

VIRAL & TIKTOK

The Pickle Martini

The pickle martini — vodka or gin, a little dry vermouth and dill pickle brine, garnished with a cornichon — rode TikTok's dirty-martini and 'pickle everything' trends from around 2022. How to make one that's savory, not sour.

VIRAL & TIKTOK · COPYCAT

The Pickle Martini

PREP	GLASS	METHOD	ABV	LEVEL
3 min	Martini	Stirred	25%	Easy

01 Ingredients

- 2½ oz (75 ml) vodka (or London dry gin)
- ¼ oz (7½ ml) dry vermouth
- ½ oz (15 ml) dill pickle brine, strained (refrigerated pickles like Claussen are best)
- Cornichon or small dill pickle spear, for garnish

02 Method

1. **Chill the glass.** Put a martini glass or coupe in the freezer for at least 10 minutes.
2. **Strain the brine.** Pour the brine through a small strainer to remove seeds and spices.
3. **Stir with ice.** Add vodka, vermouth and pickle brine to a mixing glass with ice. Stir for 25–30 seconds. (Shake it instead if you want the cloudy, icy dirty-martini style.)
4. **Strain.** Strain into the chilled glass.
5. **Garnish.** Add a cornichon or a small pickle spear on a pick.

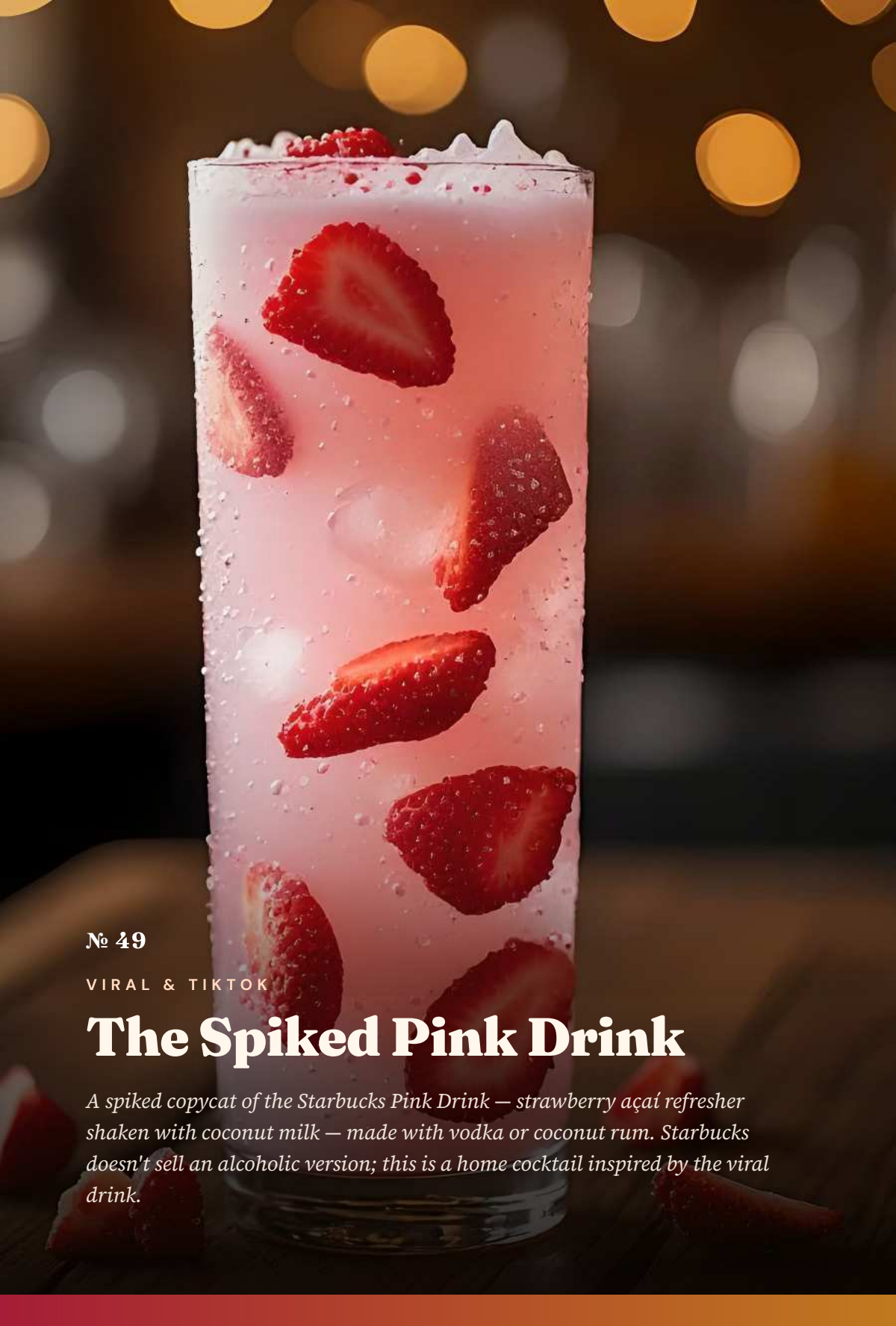
WHY IT WORKS

Vodka or gin, a little dry vermouth and dill pickle brine, garnished with a pickle. It's a dirty martini with pickle brine instead of olive brine.

ZERO-PROOF VERSION · **Brine Time**

2 oz (60 ml) zero-proof gin alternative · ½ oz (15 ml) dill pickle brine, strained · 1 oz (30 ml) fresh cucumber juice (blend and strain half a small cucumber) · Cornichon

1. **Stir.** Stir everything with ice for 15 seconds.
2. **Serve.** Strain into a chilled martini glass and garnish with a cornichon.



№ 49

VIRAL & TIKTOK

The Spiked Pink Drink

A spiked copycat of the Starbucks Pink Drink — strawberry açaí refresher shaken with coconut milk — made with vodka or coconut rum. Starbucks doesn't sell an alcoholic version; this is a home cocktail inspired by the viral drink.

VIRAL & TIKTOK · COPYCAT

The Spiked Pink Drink

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Shaken	7%	Easy

01 Ingredients

- 1½ oz (45 ml) vodka (or 2 oz / 60 ml coconut rum like Malibu for more coconut)
- 3 oz (90 ml) white grape juice
- 1 oz (30 ml) strawberry syrup
- ¼ oz (7½ ml) fresh lime juice
- 2 oz (60 ml) unsweetened coconut milk beverage (the carton kind, not canned)
- 1 tbsp freeze-dried strawberry slices
- Ice

02 Method

1. **Add strawberries to the glass.** Put the freeze-dried strawberries in a tall glass and fill with ice.
2. **Shake.** Add vodka, white grape juice, strawberry syrup, lime juice and coconut milk to a shaker with ice. Shake hard for 10 seconds. Shaking makes the drink creamy and frothy.
3. **Strain and serve.** Strain into the glass. The freeze-dried strawberries will soak up the drink and turn bright pink.

WHY IT WORKS

Starbucks' Strawberry Açaí Refresher base, coconut milk in place of water, and freeze-dried strawberries, shaken with ice. The refresher base includes white grape juice concentrate, sugar, natural flavors and green coffee extract (which contains caffeine).

ZERO-PROOF VERSION · **Pink Drink (Copycat)**

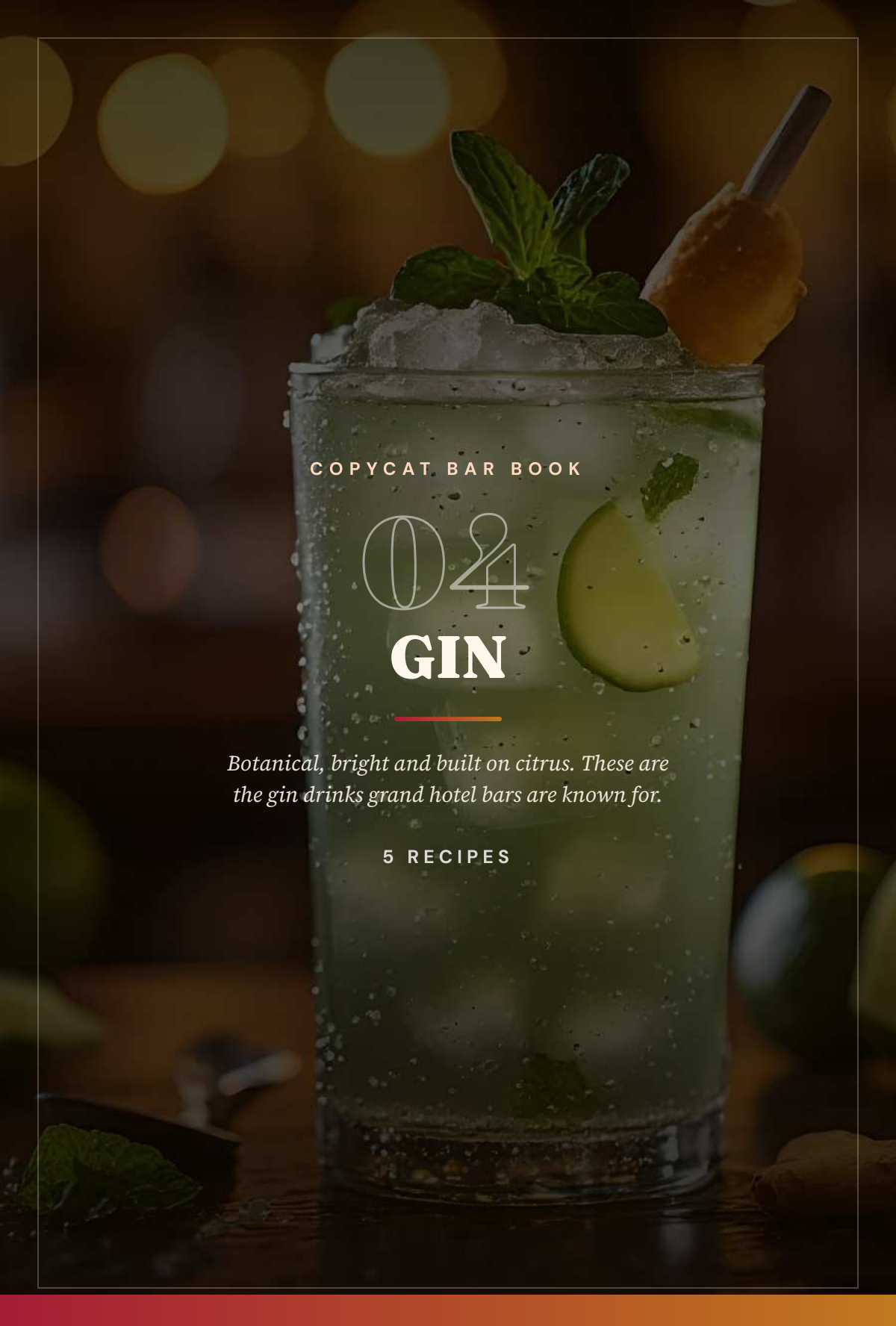
3 oz (90 ml) white grape juice ·1 oz (30 ml) strawberry syrup ·1 oz (30 ml) cold green tea ·¼ oz (7½ ml) fresh lime juice ·2 oz (60 ml) unsweetened coconut milk beverage ·Freeze-dried strawberries and ice

1. **Shake.** Shake everything except the strawberries with ice.
2. **Serve.** Strain over ice and freeze-dried strawberries in a tall glass.

NOTES

Make It Yours

Tweaks, swaps and the version you like best.



COPYCAT BAR BOOK

04 GIN

Botanical, bright and built on citrus. These are the gin drinks grand hotel bars are known for.

5 RECIPES



№ 50

HARRY'S NEW YORK BAR

French 75

The French 75 as it's served at Harry's New York Bar in Paris, the bar most often credited with it: gin, fresh lemon, sugar and Champagne. The honest history — the first printed '75' was a very different drink — and how to make a crisp one.

HARRY'S NEW YORK BAR · COPYCAT

French 75

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Flute	Shaken	14%	Easy

01 Ingredients

- 1 oz (30 ml) London dry gin
- ½ oz (15 ml) fresh lemon juice
- ½ oz (15 ml) simple syrup (1:1)
- 3 oz (90 ml) Champagne or other dry sparkling wine, very cold
- Long lemon twist, for garnish

02 Method

1. **Chill the flute.** Put a Champagne flute in the freezer for 10 minutes.
2. **Shake the base.** Add gin, lemon juice and simple syrup to a shaker with ice. Shake for 8–10 seconds.
3. **Strain into the flute.** Strain into the chilled flute, filling it about a third of the way.
4. **Top with Champagne.** Tilt the glass and slowly pour the Champagne down the side so it doesn't foam over. Don't stir — the bubbles mix it.
5. **Garnish.** Twist a long lemon peel over the drink to release its oils, then drape it in the glass.

WHY IT WORKS

It's named after the French 75mm field gun used in World War I, known for its speed and power. The joke is that the drink hits you just as hard.

ZERO-PROOF VERSION · **Seventy-Zero**

1 oz (30 ml) zero-proof gin alternative (e.g. Monday Zero Alcohol Gin or Seedlip Garden 108) ·½ oz (15 ml) fresh lemon juice ·⅓ oz (10 ml) simple syrup ·3 oz (90 ml) non-alcoholic sparkling wine ·Lemon twist

1. **Shake.** Shake the zero-proof gin, lemon and syrup with ice and strain into a chilled flute.
2. **Top and garnish.** Slowly top with the NA sparkling wine and add a lemon twist.



№ 51

PEGU CLUB

Gin-Gin Mule

Audrey Saunders' Gin-Gin Mule, the signature drink of New York's Pegu Club: Tanqueray, lime, mint, simple syrup and spicy homemade ginger beer. The published spec, the ginger beer recipe, and the bar's story.

PEGU CLUB · COPYCAT

Gin-Gin Mule

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Shaken	14%	Medium

01 Ingredients

- 1¾ oz (52 ml) Tanqueray London dry gin
- ¾ oz (22 ml) fresh lime juice
- 1 oz (30 ml) simple syrup (1:1)
- 6 fresh mint leaves, plus a sprig for garnish
- 1 oz (30 ml) homemade ginger beer (or a strong, spicy store-bought one like Fever-Tree or Q)
- Candied ginger, for garnish (optional)

QUICK HOMEMADE GINGER BEER (MAKES ABOUT 2 CUPS)

- 3 oz (85 g) fresh ginger, finely grated
- 2 cups (480 ml) hot water
- 1 tbsp brown sugar
- 1 tbsp fresh lime juice

02 Method

1. **Make the ginger beer base.** Steep grated ginger in hot water for 1 hour, then strain hard through a fine strainer. Stir in the brown sugar and lime juice. Saunders' version is a non-fermented ginger 'beer' that's spicy and lightly sweet. Chill it.
2. **Muddle the mint gently.** In a shaker, press the mint leaves into the simple syrup and lime juice just a few times to release the oils. Don't shred them — torn mint turns bitter.
3. **Add gin and shake.** Add the gin and fill with ice. Shake hard for 10 seconds.
4. **Strain into a highball.** Strain into a highball glass filled with ice, through a fine strainer to catch mint bits.
5. **Top with ginger beer.** Pour the ginger beer on top. If your homemade version is still, add a splash of soda for fizz.
6. **Garnish.** Slap a mint sprig between your palms to wake it up and tuck it in next to the straw, with a piece of candied ginger.

WHY IT WORKS

Gin, lime juice, simple syrup, fresh mint and ginger beer. Audrey Saunders designed it as a gin-based hybrid of a Mojito and a Moscow Mule. Her original specified Tanqueray and homemade ginger beer.

ZERO-PROOF VERSION · **Ginger Garden**

1½ oz (45 ml) zero-proof gin alternative (e.g. Seedlip Garden 108 or Lyre's Dry London Spirit) ·¾ oz (22 ml) fresh lime juice ·¾ oz (22 ml) simple syrup ·6 mint leaves ·2 oz (60 ml) homemade or spicy ginger beer

1. **Shake with mint.** Lightly muddle mint with lime and syrup, add the zero-proof gin and ice, and shake for 8 seconds.
2. **Top and garnish.** Double-strain over ice, top with ginger beer and garnish with a mint sprig.

NOTES

Make It Yours

Tweaks, swaps and the version you like best.



№ 52

RAFFLES HOTEL

Raffles Singapore Sling

The Singapore Sling as Raffles Hotel's Long Bar publishes it: gin, cherry liqueur, Cointreau, Bénédictine, pineapple, lime, grenadine and bitters. Includes the history (and the disputes), the foam trick, a batch and a zero-proof version.

RAFFLES HOTEL · COPYCAT

Raffles Singapore Sling

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Shaken	9%	Easy

01 Ingredients

- 1 oz (30 ml) London dry gin
- ½ oz (15 ml) Heering cherry liqueur (Cherry Heering)
- ¼ oz (7½ ml) Cointreau
- ¼ oz (7½ ml) Bénédictine D.O.M.
- 4 oz (120 ml) pineapple juice (fresh-pressed or a good not-from-concentrate brand)
- ½ oz (15 ml) fresh lime juice
- ⅓ oz (10 ml) grenadine
- 1 dash Angostura bitters
- Pineapple wedge and cherry, for garnish

02 Method

1. **Build in the shaker.** Add gin, Cherry Heering, Cointreau, Bénédictine, pineapple juice, lime juice, grenadine and bitters to a shaker.
2. **Shake longer than you think.** Fill with ice and shake hard for 15 seconds. Pineapple juice foams when shaken hard, and that pink foam cap is the Long Bar signature.
3. **Strain into a tall glass over fresh ice.** Strain into a chilled highball or sling glass filled with ice. Let it sit 10 seconds so the foam settles into a clean layer on top.
4. **Garnish.** Add a pineapple wedge and a cherry on the rim. Serve with a straw.

ZERO-PROOF VERSION · **Long Bar Cooler**

4 oz (120 ml) pineapple juice · 1 oz (30 ml) tart cherry juice · ½ oz (15 ml) fresh lime juice · ⅓ oz (10 ml) grenadine · 2 drops orange flower water and a small strip of orange zest · 1 oz (30 ml) soda water · Pineapple wedge and cherry

1. **Shake for foam.** Shake everything except the soda hard with ice for 15 seconds.
2. **Serve tall.** Strain into an ice-filled highball, top with soda and garnish with pineapple and cherry.



№ 53

VIRAL & TIKTOK

Cucumber Gin Smash

This Cucumber Gin Smash combines fresh cucumber, mint, lime and gin with a short soda top. It is a crisp social-media favorite with roots in the old smash family and the modern Eastside cocktail.

VIRAL & TIKTOK · COPYCAT

Cucumber Gin Smash

PREP	GLASS	METHOD	ABV	LEVEL
7 min	Rocks	Shaken	16%	Easy

01 Ingredients

- 4 thin cucumber slices
- 6 fresh mint leaves
- ½ oz (15 ml) simple syrup (1:1 sugar and water)
- 2 oz (60 ml) London dry or cucumber-forward gin
- ¾ oz (22 ml) fresh lime juice
- 1 oz (30 ml) chilled soda water
- Ice
- 1 cucumber ribbon and 1 mint sprig, to garnish

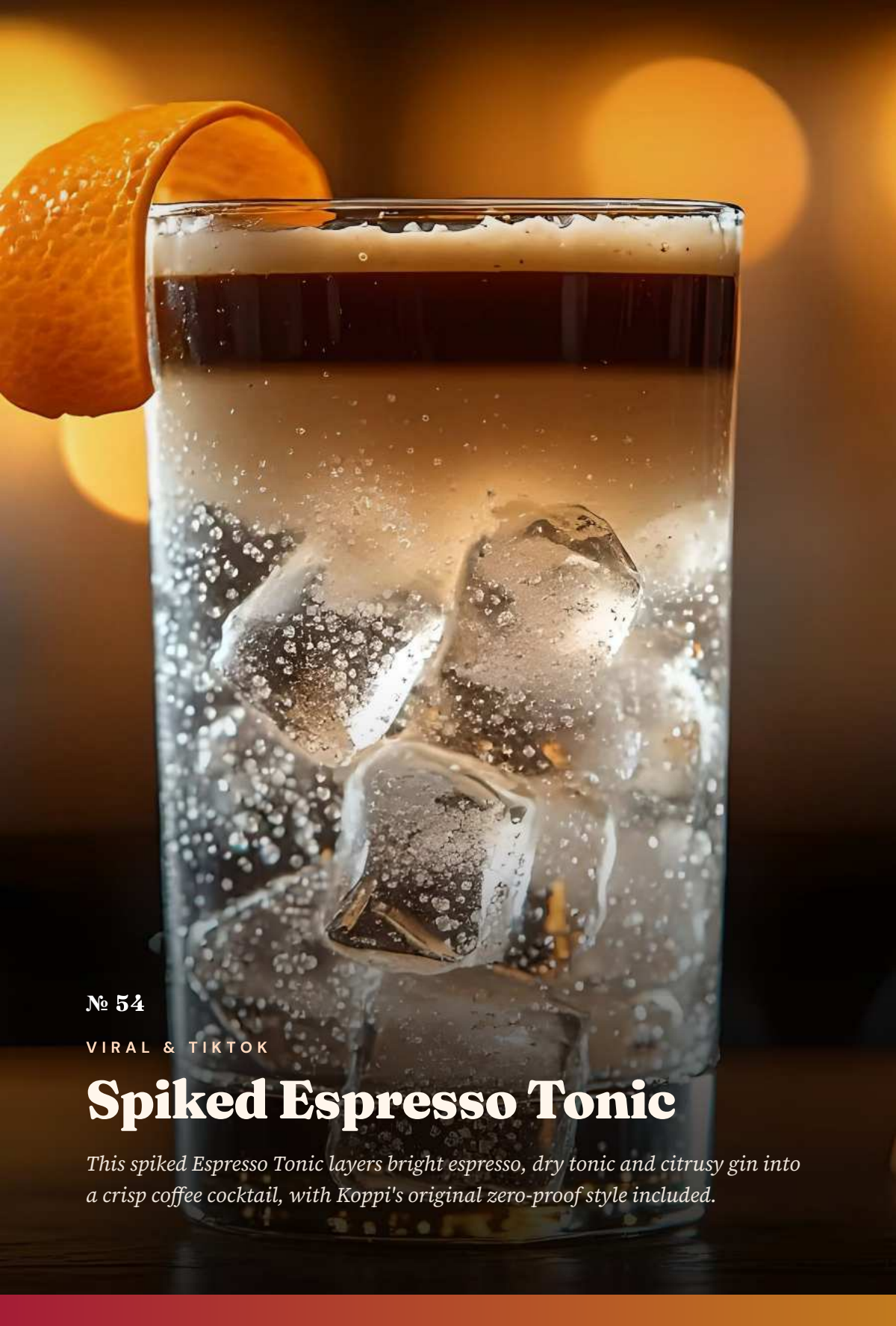
02 Method

1. **Muddle selectively.** Add the cucumber, mint and simple syrup to a shaker. Press the cucumber firmly four or five times but use only light pressure on the mint.
2. **Add gin and lime.** Pour in the gin and fresh lime juice, then fill the shaker with ice.
3. **Shake hard.** Shake for 12 seconds to chill the drink and extract the cucumber's fresh aroma.
4. **Double-strain.** Fine-strain into a rocks glass filled with fresh ice so cucumber pulp and torn mint stay out of the drink.
5. **Finish with fizz.** Top with soda water, stir once and garnish with a cucumber ribbon and a fresh mint sprig.

ZERO-PROOF VERSION · Garden Cucumber Smash

4 thin cucumber slices · 6 fresh mint leaves · ½ oz (15 ml) simple syrup · 2 oz (60 ml) zero-proof gin alternative · ¾ oz (22 ml) fresh lime juice · 1½ oz (45 ml) chilled soda water · Ice · 1 cucumber ribbon and 1 mint sprig, to garnish

1. Gently muddle the cucumber and mint with simple syrup in a shaker.
2. Add the zero-proof gin alternative, lime juice and ice, then shake for 12 seconds.
3. Double-strain over fresh ice, top with soda water and garnish with cucumber and mint.



№ 54

VIRAL & TIKTOK

Spiked Espresso Tonic

This spiked Espresso Tonic layers bright espresso, dry tonic and citrusy gin into a crisp coffee cocktail, with Koppi's original zero-proof style included.

VIRAL & TIKTOK · COPYCAT

Spiked Espresso Tonic

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Built	9%	Easy

01 Ingredients

- 1½ oz (45 ml) London dry gin
- 3 oz (90 ml) chilled tonic water
- 1½ oz (45 ml) fresh espresso, preferably from a bright light-to-medium roast
- ¼ oz (7 ml) simple syrup, or to taste
- 1 wide orange peel
- Ice

02 Method

1. **Prepare the coffee.** Pull a double espresso into a small pitcher and let it stand for 30–60 seconds so it is hot but no longer violently steaming.
2. **Build the clear layer.** Fill a chilled highball with hard ice. Add the gin and simple syrup, stir briefly, then slowly pour in the cold tonic water.
3. **Float the espresso.** Hold a bar spoon just above the tonic and pour the espresso gently over its back. The coffee should form a dark upper layer before gradually mixing.
4. **Finish with citrus.** Express the orange peel over the glass, run it around the rim and drop it in. Serve immediately and stir once before drinking if you prefer an even flavor.

ZERO-PROOF VERSION · **Kaffe & Tonic**

4 oz (120 ml) chilled tonic water · 1½ oz (45 ml) fresh espresso · ¼ oz (7 ml) simple syrup, or to taste · 1 wide orange peel · Ice

1. **Build the base.** Fill a highball with ice, add the simple syrup and slowly pour in the cold tonic.
2. **Layer and garnish.** Rest the espresso for 30–60 seconds, pour it gently over a spoon onto the tonic and finish with an expressed orange peel.

NOTES

Make It Yours

Tweaks, swaps and the version you like best.



COPYCAT BAR BOOK

05

WHISKEY & BRANDY

Stirred, spirit-forward drinks with real history, plus a few warm ones for cold nights.

10 RECIPES



№ 55

BRENNAN'S

Brandy Milk Punch

Brennan's creamy Brandy Milk Punch combines brandy, milk, cream, vanilla syrup and fresh nutmeg. This copycat follows a published Ralph Brennan Restaurant Group recipe.

BRENNAN'S · COPYCAT

Brandy Milk Punch

PREP	GLASS	METHOD	ABV	LEVEL
7 min	Coupe	Shaken	8%	Easy

01 Ingredients

- 1½ oz (45 ml) brandy
- 2 oz (60 ml) whole milk
- 2 oz (60 ml) heavy cream
- 1½ oz (45 ml) vanilla bean syrup
- Fresh whole nutmeg, for garnish
- Ice

02 Method

1. **Chill the coupe.** Place the serving glass in the freezer while you measure the drink.
2. **Combine the punch.** Add brandy, milk, heavy cream and vanilla bean syrup to a cocktail shaker.
3. **Shake vigorously.** Fill the shaker with ice and shake hard for 15 seconds, until very cold and lightly frothy.
4. **Strain.** Fine-strain into the chilled coupe or a small wine glass with no ice.
5. **Grate the nutmeg.** Cover the surface with a light, fragrant dusting of freshly grated nutmeg and serve at once.

ZERO-PROOF VERSION · **Royal Street Vanilla Milk Punch**

1 oz (30 ml) strong chilled decaf black tea ·½ oz (15 ml) white grape juice ·2 oz (60 ml) whole milk ·1½ oz (45 ml) heavy cream ·¾ oz (22 ml) vanilla bean syrup ·Fresh whole nutmeg ·Ice

1. **Shake until frothy.** Add tea, grape juice, milk, cream and vanilla syrup to an ice-filled shaker and shake hard for 15 seconds.
2. **Fine-strain.** Strain into a chilled coupe with no ice.
3. **Finish with spice.** Grate a light layer of fresh nutmeg over the surface.



№ 56

THE BUENA VISTA

Irish Coffee

The San Francisco Irish Coffee from the Buena Vista Cafe, which brought the drink to America in 1952: preheated glass, two sugar cubes, hot coffee, Irish whiskey and a collar of lightly whipped cream.

THE BUENA VISTA · COPYCAT

Irish Coffee

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Irish coffee glass	Hot	9%	Easy

01 Ingredients

- 2 white sugar cubes (or 2 tsp sugar)
- 4 oz (120 ml) hot, freshly brewed coffee — medium roast, not too strong
- 1½ oz (45 ml) Irish whiskey (Tullamore D.E.W. is what the Buena Vista uses)
- 1 oz (30 ml) heavy cream, lightly whipped
- Boiling water, for preheating the glass

02 Method

1. **Preheat the glass.** Fill a 6-oz heatproof glass with boiling water and let it sit for a minute, then pour it out. A cold glass steals heat from the coffee and the cream won't float as well.
2. **Dissolve the sugar in coffee.** Drop in two sugar cubes and add about 4 oz of hot coffee, filling the glass about three-quarters full. Stir until the sugar fully dissolves. The sugar isn't just sweetener — it makes the coffee dense enough to hold up the cream.
3. **Add the whiskey.** Pour in the Irish whiskey and stir once.
4. **Whip the cream just barely.** Shake heavy cream in a jar or whisk it briefly until it thickens to the texture of melted ice cream. It should pour slowly but not hold peaks.
5. **Float the cream.** Pour the cream gently over the back of a warm spoon held just above the coffee, so it lands softly and forms a white collar about ¾ inch thick. Don't stir. Drink the hot coffee through the cold cream.

ZERO-PROOF VERSION · **Fog Cutter Coffee**

2 sugar cubes · 4 oz (120 ml) hot coffee · 1 oz (30 ml) hot strong black tea (Assam or Irish breakfast) · 2 drops vanilla extract · 1 oz (30 ml) heavy cream, lightly whipped

1. **Build hot.** In a preheated glass, dissolve the sugar in the coffee and tea, then add the vanilla.
2. **Float the cream.** Pour the cream gently over a spoon to form a collar. Don't stir.



№ 57

HOTEL MONTELEONE (CAROUSEL BAR)

Hotel Monteleone Vieux Carré

The Vieux Carré, created by Hotel Monteleone head bartender Walter Bergeron in the late 1930s and now served at the hotel's revolving Carousel Bar: equal parts rye, cognac and sweet vermouth with Bénédictine and two kinds of bitters.

HOTEL MONTELEONE (CAROUSEL BAR) · COPYCAT

Hotel Monteleone Vieux Carré

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Rocks	Stirred	26%	Medium

01 Ingredients

- ¾ oz (22 ml) rye whiskey
- ¾ oz (22 ml) cognac
- ¾ oz (22 ml) sweet vermouth (Carpano Antica or Cocchi di Torino)
- 1 barspoon (about 1 tsp / 5 ml) Bénédictine D.O.M.
- 2 dashes Peychaud's bitters
- 2 dashes Angostura bitters
- Lemon twist, for garnish

02 Method

1. **Combine everything in a mixing glass.** Add the rye, cognac, vermouth, Bénédictine and both bitters.
2. **Stir well.** Fill with ice and stir for about 30 seconds until very cold and slightly diluted.
3. **Strain over a large cube.** Strain into a rocks glass over one large ice cube or fresh ice. (Some bars serve it up in a coupe; the Carousel Bar serves it on the rocks.)
4. **Garnish with lemon.** Twist a lemon peel over the drink to release its oils and drop it in.

ZERO-PROOF VERSION · **Royal Street**

1½ oz (45 ml) zero-proof whiskey alternative ·¾ oz (22 ml) non-alcoholic red aperitivo or vermouth alternative (e.g. Lyre's Aperitif Rosso) ·1 barspoon honey syrup (honey thinned 1:1 with warm water) ·1 small pinch dried thyme ·1 tsp tart cherry juice ·Lemon twist

1. **Stir and strain.** Stir everything with ice for 15 seconds, then double-strain over a large cube to catch the thyme.
2. **Garnish.** Express a lemon twist over the drink and drop it in.



№ 58

MILK & HONEY

Milk & Honey Penicillin

The modern classic Sam Ross created at Milk & Honey in New York in 2005: blended Scotch, lemon, honey-ginger syrup and a float of smoky Islay whisky. How to make the syrup properly and why the float matters.

MILK & HONEY · COPYCAT

Milk & Honey Penicillin

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Rocks	Shaken	20%	Medium

01 Ingredients

- 2 oz (60 ml) blended Scotch whisky (Monkey Shoulder, Famous Grouse or Compass Box Great King St.)
- ¾ oz (22 ml) fresh lemon juice
- ¾ oz (22 ml) honey-ginger syrup (below)
- ¼ oz (7½ ml) peaty Islay single malt (Laphroaig 10 or Ardbeg 10), for the float
- Candied ginger, for garnish

HONEY-GINGER SYRUP (MAKES ABOUT 1 CUP)

- 4 oz (115 g) fresh ginger, unpeeled, chopped
- ½ cup (120 ml) honey
- ½ cup (120 ml) water

02 Method

1. **Make the ginger juice.** Blend the chopped ginger with ¼ cup of the water until smooth, then squeeze it through a fine strainer or cheesecloth. You want about ¼ cup of potent, spicy juice.
2. **Make the honey-ginger syrup.** Warm the honey with the remaining ¼ cup water just until loose and fully mixed. Let it cool, then stir in the ginger juice. Don't boil the ginger — heat dulls its bite. Refrigerate; it keeps about 2 weeks.
3. **Shake the base.** Add the blended Scotch, lemon juice and honey-ginger syrup to a shaker with ice. Shake hard for 10 seconds.
4. **Strain over one big cube.** Strain into a chilled rocks glass over a single large ice cube.
5. **Float the Islay.** Pour the Islay whisky slowly over the back of a bar spoon so it sits on top. Don't stir. The smoke hits your nose first, then the sweet-sour drink underneath.
6. **Garnish.** Add a piece of candied ginger on a pick.

ZERO-PROOF VERSION · Smoke & Honey

2 oz (60 ml) cold black tea or a zero-proof whisky alternative (e.g. Lyre's American Malt or Ritual Whiskey Alternative) · ¾ oz (22 ml) fresh lemon juice · ¾ oz (22 ml) honey-ginger syrup · ½ oz (15 ml) strong-brewed lapsang souchong tea, cooled, for the float · Candied ginger

1. **Shake.** Shake the black tea (or zero-proof whisky), lemon and syrup with ice for 10 seconds and strain over a large cube.
2. **Float the smoke.** Spoon the lapsang souchong on top and garnish with candied ginger.



№ 59

RITZ PARIS

Ritz Paris Serendipity

The Bar Hemingway Serendipity layers Calvados, fresh apple juice, mint and Champagne over ice. This copycat follows creator Colin Field's published structure and includes a crisp zero-proof version.

RITZ PARIS · COPYCAT

Ritz Paris Serendipity

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Built	11%	Easy

01 Ingredients

- 2 fresh mint sprigs, plus 1 to garnish
- 1 oz (30 ml) young Calvados
- 1¾ oz (52 ml) fresh or high-quality cloudy apple juice, chilled
- 3 oz (90 ml) brut Champagne, chilled
- Ice
- 1 thin apple fan, optional garnish

02 Method

1. **Wake up the mint.** Place 2 mint sprigs in a chilled highball and press them very gently two or three times with a bar spoon or muddler. Do not grind the leaves.
2. **Add the apple base.** Pour in the Calvados and apple juice, then stir briefly to combine.
3. **Fill with ice.** Add cold, solid ice cubes until the glass is nearly full.
4. **Top with Champagne.** Pour in the brut Champagne slowly and give the drink one gentle lift with a bar spoon.
5. **Garnish and serve.** Clap the remaining mint sprig once between your palms, tuck it beside the ice and add the optional apple fan.

ZERO-PROOF VERSION · **Apple Mint Serendipity**

2 fresh mint sprigs, plus 1 to garnish ·1 oz (30 ml) strong chilled oolong tea ·1¾ oz (52 ml) fresh or high-quality cloudy apple juice, chilled ·¼ oz (7 ml) fresh lemon juice ·3 oz (90 ml) dry alcohol-free sparkling white wine, chilled ·Ice ·1 thin apple fan, optional garnish

1. Gently press 2 mint sprigs in a chilled highball without tearing the leaves.
2. Add the cold oolong tea, apple juice and lemon juice, then fill the glass with ice.
3. Top slowly with alcohol-free sparkling wine, stir once and garnish with mint and the optional apple fan.



№ 60

RITZ PARIS

Ritz Paris Sidecar

The Ritz Paris links its Sidecar to bartender Frank Meier in 1923, but an earlier printed recipe points to Pat MacGarry in London. This balanced Cognac sour honors both records and includes a zero-proof version.

RITZ PARIS · COPYCAT

Ritz Paris Sidecar

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Coupe	Shaken	24%	Easy

01 Ingredients

- 2 oz (60 ml) VS or VSOP Cognac
- ¾ oz (22 ml) Cointreau
- ¾ oz (22 ml) fresh lemon juice
- 1 tsp superfine sugar, for an optional half-rim
- 1 orange twist, for garnish
- Ice

02 Method

1. **Prepare the glass.** Chill a coupe. If using sugar, moisten only half the rim with lemon and dip that side lightly in superfine sugar.
2. **Measure the drink.** Add the Cognac, Cointreau and fresh lemon juice to a shaker.
3. **Shake hard.** Fill the shaker with ice and shake for 12 to 15 seconds, until very cold.
4. **Double-strain.** Strain through both a Hawthorne strainer and a fine-mesh strainer into the chilled coupe.
5. **Finish with orange.** Express the orange twist over the surface, run it along the unsugared side of the rim and set it on the glass.

ZERO-PROOF VERSION · **Paris Sidecar Zero**

1½ oz (45 ml) alcohol-free brandy alternative · ½ oz (15 ml) strong chilled black tea · ¾ oz (22 ml) fresh lemon juice · 2 tsp smooth orange marmalade · 1 tsp rich simple syrup, if needed · Superfine sugar for an optional half-rim · Orange twist and ice

1. Prepare a chilled coupe with an optional half-sugar rim.
2. Shake the alcohol-free brandy, tea, lemon juice and marmalade hard with ice; taste and add simple syrup only if the marmalade is very bitter.
3. Double-strain into the coupe and express an orange twist over the surface.



№ 61

THE ROOSEVELT HOTEL (SAZERAC BAR)

The Roosevelt's Sazerac

The Sazerac as the Sazerac Bar at New Orleans' Roosevelt Hotel makes it: rye whiskey, a sugar cube, Peychaud's bitters, an Herbsaint rinse and a lemon peel, served neat in a chilled glass. The real (and myth-filled) history.

THE ROOSEVELT HOTEL (SAZERAC BAR) · COPYCAT

The Roosevelt's Sazerac

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Rocks	Stirred	30%	Medium

01 Ingredients

- 2 oz (60 ml) rye whiskey (Sazerac Rye is the house pour)
- 1 sugar cube, or ¼ oz (7½ ml) simple syrup
- 3–4 dashes Peychaud's bitters
- 1 dash Angostura bitters (optional — many New Orleans bartenders add it)
- ¼ oz (7½ ml) Herbsaint or absinthe, for rinsing
- 1 lemon peel

02 Method

1. **Chill the serving glass.** Fill a rocks glass with ice and water and set it aside. The Sazerac is served without ice, so the glass needs to be very cold.
2. **Muddle the sugar.** In a mixing glass, soak the sugar cube with the bitters and a few drops of water, then crush it with a muddler until dissolved. (Or just add simple syrup and bitters.)
3. **Add rye and stir.** Add the rye and fill the mixing glass with ice. Stir for about 30 seconds until very cold.
4. **Rinse the glass with Herbsaint.** Dump the ice water from the serving glass. Pour in the Herbsaint, swirl it to coat the inside, and pour out the excess. Only a thin film should remain.
5. **Strain and finish.** Strain the drink into the rinsed glass. Twist the lemon peel over the top to spray its oils, rub it on the rim, and discard it (the Roosevelt typically discards it; leaving it in is fine).

ZERO-PROOF VERSION · Exchange Alley

2 oz (60 ml) zero-proof whiskey alternative (e.g. Spiritless Kentucky 74 or Ritual Whiskey Alternative) ·1 tsp (5 ml) tart cherry juice ·1 barspoon simple syrup ·1 small pinch grated nutmeg ·1 drop anise extract (for the glass) ·Lemon peel

1. **Rinse the glass.** Swirl a drop of anise extract in a chilled rocks glass with a few drops of water and discard.
2. **Stir and serve.** Stir the remaining ingredients with ice for 15 seconds, strain into the glass and express a lemon peel over it.



№ 62

TGI FRIDAYS

Strawberry Henny

TGI Fridays' Strawberry Henny combines Hennessy V.S, Grand Marnier, strawberry purée and fresh sour. This copycat keeps the bold restaurant flavor without turning into pink lemonade.

TGI FRIDAYS · COPYCAT

Strawberry Henny

PREP	GLASS	METHOD	ABV	LEVEL
7 min	Rocks	Shaken	13%	Easy

01 Ingredients

- 1½ oz (45 ml) Hennessy V.S cognac
- ½ oz (15 ml) Grand Marnier
- 1 oz (30 ml) sweetened strawberry purée
- 1 oz (30 ml) fresh lemon juice
- ½ oz (15 ml) fresh lime juice
- ¾ oz (22 ml) simple syrup (1:1)
- Ice
- 1 sliced strawberry, to garnish

02 Method

1. **Make the strawberry purée.** Mash or blend ripe strawberries with an equal weight of sugar, then strain. Measure 1 oz for the drink.
2. **Build the sour.** Add lemon juice, lime juice, simple syrup and strawberry purée to a cocktail shaker.
3. **Add the spirits.** Pour in the cognac and Grand Marnier, then fill the shaker with ice.
4. **Shake hard.** Shake for 12 to 15 seconds, until the shaker is very cold and the fruit is fully incorporated.
5. **Serve over fresh ice.** Double-strain into an ice-filled rocks glass and garnish with a sliced strawberry.

ZERO-PROOF VERSION · **Strawberry Friday**

1¼ oz (37 ml) strong chilled black tea ·¾ oz (22 ml) white grape juice ·½ oz (15 ml) non-alcoholic orange liqueur ·1 oz (30 ml) sweetened strawberry purée ·1 oz (30 ml) fresh lemon juice ·½ oz (15 ml) fresh lime juice ·½ oz (15 ml) simple syrup (1:1) ·Ice and a sliced strawberry

1. **Shake.** Add every liquid ingredient to a shaker with ice and shake hard for 12 seconds.
2. **Strain and garnish.** Double-strain into a rocks glass over fresh ice and add a sliced strawberry.



№ 63

VIRAL & TIKTOK

The Hot Honey Old Fashioned

The Hot Honey Old Fashioned swaps the sugar cube for chili-infused honey. It rode the 2020s hot-honey craze — from Brooklyn pizza shops to fast-food menus to TikTok.

VIRAL & TIKTOK · COPYCAT

The Hot Honey Old Fashioned

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Rocks	Stirred	28%	Easy

01 Ingredients

- 2 oz (60 ml) bourbon (a higher-rye bourbon like Old Forester or Four Roses works well)
- ¼ oz (7½ ml) hot honey syrup (below)
- 2 dashes Angostura bitters
- 1 dash orange bitters (optional)
- Orange peel, for garnish
- Small dried chili, for garnish (optional)

HOT HONEY SYRUP

- 2 tbsp hot honey (store-bought, like Mike's Hot Honey, or homemade)
- 2 tbsp warm water

02 Method

1. **Make the hot honey syrup.** Stir hot honey and warm water together until fully combined. Let it cool. (Undiluted honey seizes up when it hits ice and won't mix.)
2. **Combine in a mixing glass.** Add bourbon, hot honey syrup and bitters.
3. **Stir.** Fill with ice and stir for about 30 seconds until cold and slightly diluted.
4. **Strain over a large cube.** Strain into a rocks glass over one large ice cube.
5. **Garnish.** Twist an orange peel over the drink to release its oils, rub it on the rim and drop it in. Add a dried chili if you like.

ZERO-PROOF VERSION · **Sweet Heat**

2 oz (60 ml) zero-proof whiskey alternative or strong black tea, cooled · ¼ oz (7½ ml) hot honey syrup · 3 drops apple cider vinegar · Orange peel and dried chili

1. **Stir.** Stir everything with ice for 15 seconds and strain over a large cube.
2. **Garnish.** Express the orange peel over the drink and add a chili.



№ 64

WALDORF ASTORIA

Reserve Rob Roy

The reopened Waldorf Astoria serves a $75 Reserve Rob Roy with Japanese whisky, two Cocchi vermouths, Bénédictine and ginger smoke. This copycat scales the tableside show into a practical home drink.

WALDORF ASTORIA · COPYCAT

Reserve Rob Roy

PREP	GLASS	METHOD	ABV	LEVEL
8 min	Coupe	Stirred	29%	Medium

01 Ingredients

- 2 oz (60 ml) Japanese whisky (Yamazaki Distiller's Edition for the reported hotel match, or another balanced Japanese blend)
- ½ oz (15 ml) sweet vermouth (Cocchi Vermouth di Torino for the reported hotel match)
- ¼ oz (7 ml) Cocchi La Venaria Reale Riserva, or another rich reserve sweet vermouth
- 1 tsp (5 ml) Bénédictine D.O.M.
- 1 thin slice fresh ginger, for optional smoke
- 1 wide orange peel

02 Method

1. **Chill the glass.** Put a coupe or Nick & Nora glass in the freezer while you build the drink.
2. **Stir until properly diluted.** Add whisky, both vermouths and Bénédictine to a mixing glass. Fill with ice and stir for 25–30 seconds, until the outside is cold and the drink has softened.
3. **Add ginger smoke, if using.** Briefly toast a very thin ginger slice on a fireproof plate until it smolders. Invert the chilled glass over it for 10 seconds, then turn the glass upright. Never hold a flame inside the glass.
4. **Strain and garnish.** Strain into the chilled glass. Express the orange peel over the surface, rub it around the rim and drop it in.

ZERO-PROOF VERSION · **Clocktower Roy**

2 oz (60 ml) non-alcoholic whisky alternative ·½ oz (15 ml) strong Assam tea, cooled ·½ oz (15 ml) red verjus ·1 tsp maple syrup ·1 thin slice fresh ginger ·1 wide orange peel

1. **Stir briefly.** Stir the zero-proof whisky, tea, verjus and maple with ice for 15 seconds.
2. **Add ginger aroma.** Press the ginger slice against the inside of a chilled coupe, then discard it.
3. **Strain and finish.** Strain into the coupe and express the orange peel over the top.

NOTES

Make It Yours

Tweaks, swaps and the version you like best.



COPYCAT BAR BOOK

06

WINE & BUBBLES

Bellinis, sangrias and spritzes, the easy pours for brunch and a crowd.

6 RECIPES



№ 65

BAR BASSO

Negroni Sbagliato

The Negroni Sbagliato from Bar Basso in Milan: Campari, sweet vermouth and brut sparkling wine in place of gin, built over one huge ice block in an oversized goblet. The 'mistake' story, why it went viral in 2022, and how to make it right.

BAR BASSO · COPYCAT

Negroni Sbagliato

PREP	GLASS	METHOD	ABV	LEVEL
3 min	Wine	Built	13%	Easy

01 Ingredients

- 1 oz (30 ml) Campari
- 1 oz (30 ml) sweet vermouth (any good Italian sweet vermouth — Cocchi di Torino or Carpano Classico work)
- 1–1½ oz (30–45 ml) dry sparkling wine, very cold (brut spumante or brut Prosecco)
- 1 large ice cube or block
- Orange half-wheel, for garnish

02 Method

1. **Chill the glass and add a big cube.** Put one large ice cube or block in a large wine glass or goblet.
2. **Add Campari and vermouth.** Pour the Campari and sweet vermouth over the ice and stir a few times to chill and combine.
3. **Top with sparkling wine.** Gently pour the cold sparkling wine down the side of the glass.
4. **Stir once, gently.** Lift the drink once with a bar spoon to mix without losing the bubbles.
5. **Garnish.** Tuck an orange half-wheel into the glass.

ZERO-PROOF VERSION · **Sbagliato Zero**

1 oz (30 ml) non-alcoholic red bitter aperitivo (Lyre's Italian Orange, Sanbittèr or Giffard Aperitif syrup diluted) ·1 oz (30 ml) zero-proof sweet vermouth alternative (e.g. Lyre's Aperitif Rosso) ·1½ oz (45 ml) non-alcoholic sparkling wine ·Large ice cube and orange half-wheel

1. **Build.** Stir the bitter and vermouth alternative over a large cube in a wine glass.
2. **Top and garnish.** Add the NA sparkling wine, lift once with a spoon and garnish with orange.



№ 66

CARRABBA'S ITALIAN GRILL

Carrabba's Blackberry Sangria

Carrabba's Blackberry Sangria is a red-wine sangria with blackberry, cranberry and a splash of soda.

CARRABBA'S ITALIAN GRILL · COPYCAT

Carrabba's Blackberry Sangria

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Wine	Built	7%	Easy

01 Ingredients

BLACKBERRY SYRUP (MAKES ~1 CUP)

- 1½ cups blackberries (fresh or frozen)
- ¾ cup sugar
- ¾ cup water
- 1 tsp lemon juice

PER GLASS

- 3 oz (90 ml) fruity red wine (merlot or a red blend)
- 1 oz (30 ml) cranberry juice
- ¾ oz (22 ml) blackberry syrup
- ½ oz (15 ml) Tuaca (vanilla-citrus liqueur)
- 1½ oz (45 ml) lemon-lime soda
- Fresh blackberries and an orange slice, to garnish

02 Method

1. **Make the blackberry syrup.** Simmer the blackberries, sugar and water for 10–12 minutes, mashing the berries as they soften. Stir in the lemon juice, strain hard through a fine strainer and cool.
2. **Build the glass.** Fill a large wine glass with ice. Add the red wine, cranberry juice, blackberry syrup and Tuaca.
3. **Stir.** Stir for 10 seconds to blend and chill.
4. **Top with soda.** Pour in the lemon-lime soda and lift once.
5. **Garnish.** Add a few blackberries and an orange slice.

ZERO-PROOF VERSION · **Blackberry Sangria Mocktail**

2 oz (60 ml) strong hibiscus tea, chilled ·1½ oz (45 ml) red grape juice ·1 oz (30 ml) cranberry juice ·¾ oz (22 ml) blackberry syrup ·1 drop vanilla extract ·1½ oz (45 ml) soda water ·Orange twist and blackberries

1. Fill a wine glass with ice.
2. Add the tea, grape juice, cranberry, blackberry syrup and vanilla; stir.
3. Top with soda water, twist the orange peel over the glass and garnish with berries.



№ 67

HARRY'S BAR

Harry's Bar Bellini

The Bellini as Giuseppe Cipriani made it at Harry's Bar in Venice: puréed white peaches and Prosecco, served ice cold in a small tumbler. How to make the purée, the right ratio, and why the brunch versions taste wrong.

HARRY'S BAR · COPYCAT

Harry's Bar Bellini

PREP	GLASS	METHOD	ABV	LEVEL
10 min	Small tumbler or flute	Built	8%	Easy

01 Ingredients

- 1½ oz (45 ml) white peach purée, well chilled (from about ½ ripe white peach)
- 4 oz (120 ml) Prosecco, very cold (brut or extra dry)

FOR THE PURÉE (MAKES ENOUGH FOR 4 DRINKS)

- 2 ripe white peaches, peeled and pitted
- ½ tsp fresh lemon juice
- 1–2 tsp simple syrup (only if the peaches aren't sweet)

02 Method

1. **Peel the peaches.** Score an X on the bottom of each peach, drop into boiling water for 20 seconds, then into ice water. The skins slip off. Peeled flesh keeps the purée pale pink rather than brown and stringy.
2. **Purée and strain.** Blend the peach flesh with the lemon juice until completely smooth, then push it through a fine strainer. Taste — add a little simple syrup only if the peaches are underripe.
3. **Chill everything.** Refrigerate the purée and Prosecco for at least an hour, and put the glass in the freezer. The Bellini is served without ice, so the cold has to come from the ingredients.
4. **Purée first, then Prosecco.** Pour the purée into the glass, then add the Prosecco slowly, tilting the glass so it doesn't foam over.
5. **Stir once.** Give it a single gentle lift with a bar spoon to blend. More stirring flattens the bubbles.

ZERO-PROOF VERSION · **Venetian Sunset**

1½ oz (45 ml) white peach purée, chilled ·4 oz (120 ml) non-alcoholic sparkling wine, or 3½ oz (105 ml) sparkling white grape juice plus ½ oz (15 ml) verjus

1. **Build cold.** Pour the purée into a chilled glass, then slowly add the sparkling base.
2. **Stir once and serve.** Lift gently once with a bar spoon and serve immediately.



№ 68

OLIVE GARDEN

Berry Sangria

Olive Garden's berry sangria is a sweet, fruity red-wine sangria served over ice with fresh fruit.

OLIVE GARDEN · COPYCAT

Berry Sangria

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Wine	Built	8%	Easy

01 Ingredients

- 4 oz (120 ml) soft, fruity red wine (merlot, garnacha or a semi-sweet red blend)
- 1 oz (30 ml) raspberry liqueur (Chambord or a crème de framboise)
- 1 oz (30 ml) 100% cranberry juice or cranberry-raspberry juice
- ½ oz (15 ml) simple syrup (1:1), to taste
- ¼ cup mixed berries (strawberry slices, raspberries, blackberries)
- 1 orange half-wheel
- 1 oz (30 ml) lemon-lime soda or soda water, to top

02 Method

1. **Bruise the fruit.** Drop the berries and orange half-wheel into a large wine glass and press them gently with a muddler or spoon, just enough to break a few berries. You want color and juice, not mush.
2. **Add the liquids.** Pour in the wine, raspberry liqueur, cranberry juice and simple syrup. Stir for 10 seconds.
3. **Ice it.** Fill the glass with ice and stir again briefly so the drink chills.
4. **Top and serve.** Finish with 1 oz lemon-lime soda (sweeter, closer to the restaurant) or soda water (drier). Garnish with a couple of whole berries.

ZERO-PROOF VERSION · **Berry Sangria Mocktail**

3 oz (90 ml) strong brewed hibiscus tea, chilled · 2 oz (60 ml) 100% red grape juice · 1 oz (30 ml) cranberry juice · ¼ oz (7 ml) fresh lemon juice · ¼ cup mixed berries and an orange half-wheel · 2 oz (60 ml) soda water

1. Lightly press the berries and orange in a wine glass.
2. Add the tea, grape juice, cranberry and lemon; fill with ice and stir.
3. Top with soda water and garnish with whole berries.



№ 69

OLIVE GARDEN

Peach Bellini

Olive Garden's Peach Bellini is peach purée topped with prosecco, served with the rest of a small prosecco bottle so you can top it up.

OLIVE GARDEN · COPYCAT

Peach Bellini

PREP	GLASS	METHOD	ABV	LEVEL
10 min	Wine	Built	8%	Easy

01 Ingredients

PEACH PURÉE (MAKES ABOUT 8 OZ / ENOUGH FOR 5 DRINKS)

- 2 ripe yellow peaches, peeled and pitted, or 2 cups (about 10 oz) frozen peach slices, thawed
- 1–2 tbsp granulated sugar or simple syrup, to taste
- 2 tsp fresh lemon juice
- Pinch of salt

PER DRINK

- 1½ oz (45 ml) peach purée, well chilled
- 4 oz (120 ml) cold prosecco, plus more to top
- Peach slice, to garnish (optional)

02 Method

1. **Make the purée.** Blend the peaches, sugar, lemon juice and salt until completely smooth, about 30 seconds. Push it through a fine mesh strainer for a silkier drink. Chill until cold — at least 30 minutes.
2. **Chill everything.** Put your glass in the freezer for 10 minutes and keep the prosecco in the coldest part of the fridge. A warm glass makes prosecco foam out of control.
3. **Add the purée.** Spoon 1½ oz of cold purée into the bottom of the glass.
4. **Pour slowly at an angle.** Tilt the glass and pour the prosecco down the side in two stages, letting the foam settle in between.
5. **Stir once.** Give one gentle lift from the bottom with a bar spoon to mix — over-stirring knocks out the bubbles.
6. **Serve with the bottle.** Do it the Olive Garden way: serve the rest of the small bottle alongside so you can top up as you drink.

ZERO-PROOF VERSION · Peach Bellini Mocktail

1½ oz (45 ml) peach purée (above) ·4 oz (120 ml) cold non-alcoholic sparkling wine (e.g. a brut-style NA sparkling) ·OR 2 oz (60 ml) sparkling white grape juice + 2 oz (60 ml) soda water + ¼ tsp lemon juice

1. Spoon the purée into a chilled flute or wine glass.
2. Tilt the glass and slowly pour in the sparkling base.
3. Stir once from the bottom and serve.



№ 70

VIRAL & TIKTOK

The Hugo Spritz

The Hugo Spritz — Prosecco, elderflower, soda, fresh mint and lime — was created in South Tyrol in 2005 and became the 'new Aperol Spritz' on TikTok and in American bars around 2023–2024.

VIRAL & TIKTOK · COPYCAT

The Hugo Spritz

PREP	GLASS	METHOD	ABV	LEVEL
3 min	Wine	Built	8%	Easy

01 Ingredients

- 4 oz (120 ml) Prosecco, cold
- ¾ oz (22 ml) elderflower liqueur (St-Germain), or ½ oz (15 ml) elderflower syrup (the original style)
- 1–2 oz (30–60 ml) soda water
- 6–8 fresh mint leaves, plus a sprig for garnish
- 1 lime wedge, plus a wheel for garnish
- Ice

02 Method

1. **Wake up the mint.** Put the mint leaves in a large wine glass and press them gently with a spoon to release their aroma. Don't crush them.
2. **Add the elderflower and lime.** Add the elderflower liqueur or syrup and squeeze in the lime wedge.
3. **Add ice.** Fill the glass with ice.
4. **Add Prosecco, then soda.** Pour in the Prosecco, then top with soda water.
5. **Stir once and garnish.** Lift once with a spoon and garnish with a mint sprig and lime wheel.

ZERO-PROOF VERSION · **Hugo Zero**

½ oz (15 ml) elderflower cordial or syrup · 4 oz (120 ml) non-alcoholic sparkling wine (or 3 oz soda + 1 oz white grape juice + 1 tsp verjus) · 1 oz (30 ml) soda water · 6 mint leaves, lime wedge, ice

1. **Build.** Press the mint gently in a wine glass, add the cordial and lime, then ice.
2. **Top.** Add the sparkling base and soda, stir once, and garnish with mint and lime.

NOTES

Make It Yours

Tweaks, swaps and the version you like best.



COPYCAT BAR BOOK

07

LIQUEURS & ZERO-PROOF

Aperitivo, coffee liqueurs and the drinks with no spirit at all. Every one is worth a place on the menu.

5 RECIPES



№ 71

DISNEY PARKS

EPCOT Grand Marnier Orange Slush

EPCOT's Grand Marnier Orange Slush from the France pavilion is Grand Marnier, rum, Grey Goose Orange and orange juice, frozen into a slush.

DISNEY PARKS · COPYCAT

EPCOT Grand Marnier Orange Slush

PREP	GLASS	METHOD	ABV	LEVEL
5 min	Highball	Frozen	6%	Easy

01 Ingredients

- ¾ oz (22 ml) Grand Marnier
- ½ oz (15 ml) white rum
- ¾ oz (22 ml) orange-flavored vodka (Disney uses Grey Goose L'Orange)
- 3 oz (90 ml) cold orange juice (not from concentrate)
- 2 tbsp (1 oz / 30 ml) frozen orange juice concentrate, straight from the can
- 1½ cups ice
- Orange wheel, to garnish (optional)

02 Method

1. **Load the blender.** Add the Grand Marnier, rum, orange vodka, orange juice and frozen concentrate, then the ice.
2. **Blend until fine.** Start on low, then blend on high for 30–45 seconds until the texture is a fine, scoopable slush with no ice chunks — like a frozen lemonade, not a smoothie.
3. **Adjust.** Too thick to pour? Add a splash of OJ. Too thin? Add a few ice cubes and blend again.
4. **Serve.** Pour into a tall cup or glass. For the 'Le Géant' experience, float an extra ½ oz Grand Marnier on top.

ZERO-PROOF VERSION · **Orange Blossom Slush (Zero-Proof)**

4 oz (120 ml) orange juice · 2 tbsp frozen orange juice concentrate · ¼ oz (7 ml) fresh lemon juice · 2 drops orange blossom water · 1 strip orange peel · 1½ cups ice

1. Twist the orange peel over the blender jar to release its oils, then drop it in.
2. Add everything else and blend until a fine slush.
3. Pour into a tall cup and serve.



№ 72

VIRAL & TIKTOK

The Aperol Spritz

The Aperol Spritz — Prosecco, Aperol and soda — is the Veneto aperitivo that a long brand campaign and social media turned into a global summer drink.

VIRAL & TIKTOK · COPYCAT

The Aperol Spritz

PREP	GLASS	METHOD	ABV	LEVEL
2 min	Wine	Built	8%	Easy

01 Ingredients

- 3 oz (90 ml) Prosecco, very cold
- 2 oz (60 ml) Aperol
- 1 oz (30 ml) soda water, cold
- Large ice cubes
- Orange half-wheel, for garnish

02 Method

1. **Fill a wine glass with ice.** Use large cubes and fill the glass. More ice means the drink stays cold and dilutes slower.
2. **Prosecco first.** Pour in the Prosecco. Adding it before the Aperol keeps the Aperol from settling at the bottom.
3. **Add the Aperol.** Pour the Aperol over the top.
4. **Top with soda.** Add a splash of soda water.
5. **Stir once and garnish.** Lift once gently with a spoon and tuck in an orange half-wheel.

WHY IT WORKS

In 2003, Campari Group bought Aperol and spent years promoting the spritz outside Italy. Its bright orange color was well suited to Instagram, and in the 2010s it became the face of 'Italian summer' on social media.

ZERO-PROOF VERSION · **Spritz Zero**

2 oz (60 ml) non-alcoholic orange aperitivo (Lyre's Italian Spritz, Crodino or similar) ·3 oz (90 ml) non-alcoholic sparkling wine ·1 oz (30 ml) soda water ·Ice and orange half-wheel

1. **Build.** Fill a wine glass with ice, add the NA sparkling wine and aperitivo.
2. **Finish.** Top with soda, stir once and garnish with orange.



№ 73

VIRAL & TIKTOK

The Carajillo

The carajillo began as Spanish coffee with a shot of brandy. In Mexico it became Licor 43 and espresso over ice — a hugely popular after-dinner drink that went viral in the US on TikTok in the early 2020s as the Espresso Martini's rival.

VIRAL & TIKTOK · COPYCAT

The Carajillo

PREP	GLASS	METHOD	ABV	LEVEL
3 min	Rocks	Shaken	13%	Easy

01 Ingredients

- 2 oz (60 ml) Licor 43
- 2 oz (60 ml) freshly pulled espresso (a double shot), hot
- Ice
- Coffee beans or an orange twist, for garnish

02 Method

1. **Pull the espresso.** Make a double shot right before mixing.
2. **Shake (carajillo shakeado).** Add Licor 43 and the hot espresso to a shaker with ice. Shake hard for 10–12 seconds until a thick foam forms.
3. **Strain over fresh ice.** Strain into a rocks glass filled with fresh ice. The foam rises to the top.
4. **Or build it layered.** Alternatively, fill a rocks glass with ice, pour in the Licor 43, then slowly pour the espresso over the back of a spoon so it floats on top. Stir at the table.
5. **Garnish.** Add three coffee beans or an orange twist.

WHY IT WORKS

The Licor 43 carajillo has been popular in Mexico for years, especially as an after-meal drink in restaurants.

ZERO-PROOF VERSION · **Café Cuarenta**

2 oz (60 ml) fresh espresso · ¾ oz (22 ml) vanilla-orange syrup (simmer ½ cup sugar, ½ cup water, 1 tsp vanilla, the zest of half an orange and a small cinnamon stick for 5 min, then strain) · 1 oz (30 ml) cold water · Ice and coffee beans

1. **Shake.** Shake espresso, syrup and water hard with ice.
2. **Serve.** Strain over fresh ice and garnish with coffee beans.



№ 74

VIRAL & TIKTOK

The Limoncello Spritz

The Limoncello Spritz — limoncello, Prosecco, soda and fresh basil or mint — became a summer favorite on TikTok and Instagram around 2023–2024, riding the 'Italian summer' and Amalfi aesthetic. How to make it bright, not syrupy.

VIRAL & TIKTOK · COPYCAT

The Limoncello Spritz

PREP	GLASS	METHOD	ABV	LEVEL
3 min	Wine	Built	13%	Easy

01 Ingredients

- 2 oz (60 ml) limoncello, chilled
- 3 oz (90 ml) Prosecco (brut), cold
- 1 oz (30 ml) soda water
- ¼ oz (7½ ml) fresh lemon juice
- Lemon wheel and fresh basil or mint, for garnish
- Ice

02 Method

1. **Fill a wine glass with ice.** Use plenty of large cubes.
2. **Add limoncello and lemon.** Pour in the limoncello and fresh lemon juice.
3. **Add Prosecco, then soda.** Top with Prosecco, then a splash of soda water.
4. **Stir once.** Lift gently once with a bar spoon.
5. **Garnish.** Add a lemon wheel and a sprig of basil or mint, slapped between your palms first to release its aroma.

WHY IT WORKS

Limoncello (an Italian lemon liqueur), Prosecco and soda water, over ice, with lemon and fresh basil or mint. A squeeze of fresh lemon keeps it bright.

ZERO-PROOF VERSION · **Amalfi Fizz**

1 oz (30 ml) lemon-peel syrup (steep the peel of 2 lemons in ½ cup hot 1:1 simple syrup for 30 minutes, then strain) ·½ oz (15 ml) fresh lemon juice ·3 oz (90 ml) non-alcoholic sparkling wine ·1 oz (30 ml) soda water ·Ice, lemon wheel, basil or mint

1. **Build.** Fill a wine glass with ice and add the syrup and lemon juice.
2. **Top and garnish.** Add the NA sparkling wine and soda, stir once and garnish.



№ 75

VIRAL & TIKTOK

Sleepy Girl Mocktail

The viral Sleepy Girl Mocktail combines tart cherry juice, a fizzy mixer and optional magnesium. This balanced version keeps the famous three-part build without promising that one drink can fix your sleep.

VIRAL & TIKTOK · COPYCAT

Sleepy Girl Mocktail

PREP	GLASS	METHOD	ABV	LEVEL
3 min	Highball	Built	0%	Easy

01 Ingredients

- 4 oz (120 ml) pure tart cherry juice, chilled
- 1 label-directed serving magnesium powder, optional
- 3 oz (90 ml) lemon-lime prebiotic soda or plain sparkling water, chilled
- ¼ oz (7½ ml) fresh lime juice, optional
- Ice
- Lime wheel or frozen tart cherries, to garnish

02 Method

1. **Dissolve before you build.** Stir the optional magnesium powder into the tart cherry juice until no dry pockets remain. Follow the product label rather than a viral tablespoon measurement.
2. **Add the tart element.** Stir in the lime juice if you want a sharper, less sweet drink.
3. **Fill the glass.** Add ice to a highball glass, then pour in the cherry mixture.
4. **Top gently.** Add the cold prebiotic soda or sparkling water and stir once or twice so the bubbles stay lively.
5. **Garnish and serve.** Add a lime wheel or a few frozen tart cherries and drink it as a tart cherry spritz, not as a guaranteed sleep remedy.

ZERO-PROOF VERSION · **Cherry-Lime Nightcap**

3 oz (90 ml) pure tart cherry juice · ½ oz (15 ml) fresh lime juice · ¼ oz (7½ ml) honey syrup (equal parts honey and warm water) · 3 oz (90 ml) plain sparkling water · Ice and a lime wheel

1. **Mix the base.** Stir cherry juice, lime juice and honey syrup in an ice-filled highball glass.
2. **Add fizz.** Top with sparkling water, stir gently and garnish with a lime wheel.

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From the bar menu to *your home bar.*

Every recipe in this book was researched and fact-checked by the Copycat team — so the drinks you love from your favorite bars and restaurants are yours to pour at home, any night you want.

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